

Veggie Latkes

- 2 c minced onion
- 1 T olive oil
- 1 lb mushrooms, finely chopped
- 1 t sea salt
- 1 t thyme
- 4 cloves garlic, minced
- 1 lb carrots, peeled and grated (4 cups)
- 2 medium zucchini, grated
- 3 c homemade breadcrumbs
- 1 c grated cheddar
- 4 eggs, beaten
- freshly ground black pepper

Veggie Latke Garnish

- 1 1/2 c thick plain yogurt
- a pinch of sea salt if required
- 1 small container black caviar

Preheat the oven to 350F. Coat a baking pan with parchment paper.

You can save time by using a food processor to turn your old bread into bread crumbs, finely chop the onions then the mushrooms, as well as to grate the carrots, zucchini and cheddar.

Sauté onions in olive oil over medium heat until softened. Add mushrooms, salt, thyme and garlic, cooking on low for about 10 more minutes.

Use a large bowl to combine carrots, zucchini, bread crumbs, cheese, eggs and pepper. Add the cooked mushroom mixture. Mix well, form into mini patties, then spread them out on the baking pan.

Roast at 400F for 10 minutes, until golden, then flip and continue roasting for an additional 8 minutes. Allow them to sit in the oven for a few minutes after cooking until the exterior gets a little dry and crispy. Yield is 48 mini latkes. Serves 12 (closer to 11, because you are going to eat 3 or 4 before you know it). Amazing garnished with yogurt and a little black caviar--you don't need the super expensive kind.