



**Chase the Flavor Chef Vinnie Cimino
Butternut Squash Latkes
Countryside Farmers' Market
November 5, 2022**

Ingredients

- 680g butternut squash, grated
- 1/2 medium onion, grated
- 4 cloves garlic, minced
- 4 scallions, finely sliced
- 32g miso
- 4g baking powder
- 65g A.P. flour
- 10g matzo meal or oat bran
- 3 eggs, beaten till frothy
- Sea salt + black pepper TT
- Oil or schmaltz for frying

Equipment:

- Cast iron or carbon steel pan
- Food processor
- Potato ricer
- Metal bowl
- High heat spatula



Method

1. Using a potato ricer, squeeze moisture out of onions and squash, working in batches and transferring to your bowl.
2. Add garlic, scallion, miso, baking powder, flours, and eggs to your bowl. Mix until fully combined.
3. Heat oil in your cast iron pan to 300 degrees. Once oil is hot, form latkes in your hand and place them into the hot oil working in batches to ensure not to overcrowd the pan. Cook for 4-5 minutes, flip and cook for an additional 4-5 minutes or until golden brown.
4. Transfer to a cooling rack or sheet tray lined with paper towels. Season with salt and pepper to taste. Serve with your choice of condiment; I love mine with yogurt and caramelized onion jam. Enjoy.