

# ALI'S KITCHEN

## Please Pass the Pulled Pork Potato Latkes

With Jalapeño Apple Chutney and Horseradish Sour Cream, they're too good not to share

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

I recently enjoyed a somewhat competitive and fun Sunday afternoon in the kitchen with my family. Inspiration was most definitely flowing as we took turns excitedly tossing out ideas to one another on how we might build upon a particular classic potato recipe.

The result of our time and creativity

is one that we all agree is too delicious not to share with you!

This recipe lifts the beloved potato latke from favorite side dish to a filling and flavorful main course.

Crispy potato latkes are piled high with shredded smoked pork, then topped with a spicy-sweet homemade jalapeño apple chutney and a dollop of horseradish sour cream.

### Ingredients: Apple Chutney

- 3 apples, peeled and chopped
- 1 jalapeño pepper, de-seeded and diced
- juice from 1/2 lemon
- 1/4 tsp. apple cider vinegar
- 4 Tbsp. butter
- salt and pepper to taste

### Ingredients: Horseradish Sour Cream

- 1/4 cup prepared, white horseradish
- 1 cup sour cream
- 1 dash Worcestershire sauce
- 1/2 tsp. salt
- 1/4 tsp. pepper



### Ingredients: Latkes

- 2 large russet potatoes, washed and peeled
- 1/2 yellow onion
- 2 eggs
- 1/4 tsp. garlic powder
- 1 tsp. salt
- 1/4 tsp. pepper
- canola oil for frying
- smoked pulled pork to top the latkes



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Ali Carter's daughter, Alayna, jots down ideas and ingredients for what was to become Pulled Pork Potato Latkes with Jalapeño Apple Chutney and Horseradish Sour Cream.

**Directions:**

**Preparing the Latkes**

Shred the potatoes and onions using a food processor with a coarse grating disc. A large box grater can be used if you do not have a food processor.

Squeeze the excess liquid from the shredded potatoes and onions by spreading them on a clean kitchen towel, wrapping the towel around the potatoes and onions, and twisting to wring out as much liquid as possible.

Discard the liquid and transfer the shredded potatoes and onions to a large bowl. Stir in eggs, garlic powder, salt and pepper until all is well combined.

In a large skillet, over medium heat, pour enough oil to coat the bottom of the pan. Once oil is hot, drop spoonful of the potato mixture and press lightly to make 1/4- to 1/2-inch-thick patties.

Cook until golden brown on each side, approximately 3-5 minutes.

Transfer the latkes to paper towel and keep them warm while you repeat

the process with the remaining batter.

**Preparing the Jalapeño Apple Chutney**

Place all ingredients into a medium saucepan and cook over medium heat, stirring occasionally and cooking for about 10 minutes to soften the apples.

Remove the saucepan from heat, cover and let sit until ready to use the Jalapeño Apple Chutney on top of the latkes.

**Preparing the Horseradish Sour Cream**

Mix all ingredients together in a small bowl. Set aside until ready to use.

**Assembling the Deliciousness**

Place a latke onto a serving plate, pile on a generous amount of shredded smoked pork, top with a couple tablespoons of Jalapeño Apple Chutney and add a dollop of Horseradish Sour Cream.

Serve immediately. **BCT**

Enjoy!

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