

TURNIP LATKES

INGREDIENTS

1 pound Turnips (about 1 large)

½ medium Yellow Onion, peeled

1 Tablespoon Cornstarch

1 teaspoon celery Salt

1 Egg, beaten

DIRECTIONS

Remove the ends from the Turnip and peel, then cut into quarters.

Grate the Turnip and Onion into a bowl and sprinkle over with Cornstarch and Celery Salt.

Add the beaten Egg and use tongs to combine the mixture thoroughly.

Heat a skillet over medium-high and add about 1 Tablespoon oil until hot.

Use tongs to place a small amount of Turnip mixture into the skillet and fry for a couple minutes each side- don't crowd the pan too much!

Fry a few at a time and serve immediately with Sour Cream, Chives and Smoked Salmon.