



Enchilatkes

NIBBLEDISH CONTRIBUTOR

Ingredients

Pancakes:

- 1 lb. Starchy Potatos
- 1/2 Cup of Onion (grated)
- 1 or 2 eggs
- Flour
- Olive oil for frying

Enchilada Sauce:

- 2 tbsp. Chili powder
- 2 tbsp. flour
- dash of oregano
- 1 tsp. cacao powder
- 2 cups water
- 8 oz tomato sauce

Traditional Toppings:

- Applesauce
- Sour cream

Enchilada Toppings:

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- Enchilada sauce (above)
 - Queso blanco, or other mexican cheese
 - Lettuce
 - Sour cream sauce

Instructions

This is a fun mashup of Jewish and Mexican foods. [Latkes](#) are potato pancakes that we usually make on the festival of [Hanukkah](#). This recipe combines them with enchilada sauce and some mexican cheese.

Pancakes:

1. Peel potatoes. Grate your onion and potatoes and mix them up in a bowl. The gratings should be dried a little bit, either you can squeeze out the water or press it out with a screen.
2. Heat a skillet (high heat, but not smoking) with a shallow layer of oil.
3. Lightly beat your egg(s) and pour on the potato/onion mixture. Add some salt and pepper to taste, and mix around with your hands so that everything is coated.
4. Add some flour if your mixture is too wet. Spoon some of the mixture into the skillet and flatten it into a round pancake shape. Cook until one side is brown, then flip and repeat. You may have to turn down the heat a little bit while it cooks.
5. When the pancakes are done, transfer them to a paper towel and season.

Sauce:

1. Put all the dry ingredients into a pot. Stir in some water until it forms a thin paste.
 2. Add the tomato sauce and turn on the heat.
 3. Continue to add water while stirring until you get your desired thinness.
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To enchiladize my latkes, I dip them in the enchilada sauce while its hot, top it with Queso blanco or another mexican cheese, and garnish with some lettuce.