

Cleo Coyle's Roasted Garlic and Herb Latkes (Potato Pancakes)

Text & photos (c) by Alice Alfonsi, who writes the [Coffeeshouse Mysteries](#) as [Cleo Coyle](#) in collaboration with her husband, Marc Cerasini

Latkes or potato pancakes are the favorite Hanukkah food of our beloved Village Blend barista Esther. Here is her own unique spin on her mom's traditional latke recipe, which adds the savory-sweet flavor of roasted garlic as well as the aromatic notes of rosemary and scallion. Serve the pancakes plain or with sour cream on the side. Delicious! This recipe was featured in [Holiday Grind](#), our 8th Coffeeshouse Mystery and the first with a holiday theme. As a gift to our readers, the book includes an extra-large recipe section with holiday treats, a glossary of coffeeshouse terms, and instructions on making your own specialty coffee drinks at home. So you can eat and drink with joy! ~ Cleo

Makes 2 servings or about nine 3- to 4-inch latkes; for family-size meals, you'll want to double, triple, or quadruple this recipe and have two frying pans working at the same time.

10 garlic cloves, roasted and smashed

(See "How to Roast Garlic" at the end of this recipe.)

3/4 cup finely grated onions *(2 to 3 medium size onions)*

2 tablespoons finely chopped scallions

1 tablespoon minced fresh rosemary or

1/2 teaspoon dried rosemary

2 teaspoons salt

1 + 1/2 pounds Idaho baking potatoes *(3 medium russet potatoes)*

1 large egg, beaten with a fork

Canola or light olive oil

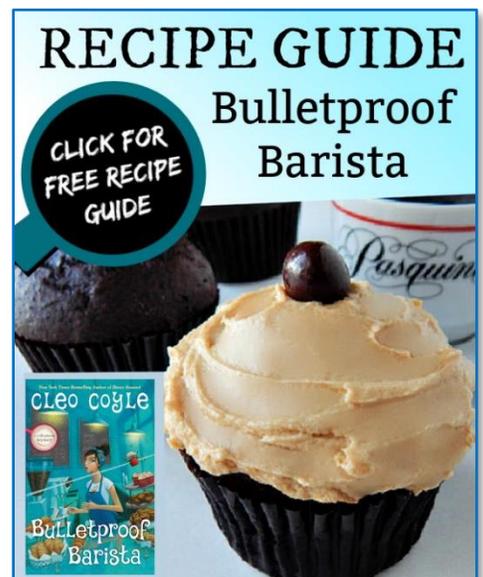
Sour cream *(optional topping)*

Step 1—Prepare aromatics: Preheat the oven to 250°F. In a large bowl, combine garlic with the onions, scallions, rosemary, and salt.



Roasted
Garlic
& Herb
Latkes

Photo by
Cleo Coyle



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Step 2—Grate potatoes: Do not peel your potatoes. Grate by hand with a simple box grater. If using a food processor to grate, take care not to over process. Add the grated potatoes to the bowl of aromatics and stir well.

Step 3—Press out moisture: Place the potato mixture in a large sieve and press

down to strain out moisture. Getting rid of that excess moisture will help you create latkes that are crisp and golden brown.



Step 4—Add egg: Return mixture to bowl and stir in the egg to finish the batter. Cook immediately.

Step 5—Fry pancakes: Place a heavy frying pan over medium heat and add oil, at least ½ inch deep. As Esther says, “Don’t freak over the amount of oil. The temperature of the oil is what makes greasy latkes, not the amount of oil. Besides, the mitzvah is the oil!” When oil is hot enough, begin cooking. (See *note on oil temperature* at the end of this recipe to help you judge when your oil is hot enough.)

Pack potato mixture into a ¼ cup measuring cup. Turn out onto a plate in a little mound. Do this four times. Place the four mounds in quick succession into the hot oil and immediately flatten each mound into a 3- to 4-inch pancake. (Flattening is important or you may have latkes that are cooked on the edges but raw in the middle!) Cook each pancake for about 3 minutes on the first side, until the bottom is golden brown.

Now flip and cook the other side 1–3 minutes until it’s golden brown, too. Do not flip more than once, but Esther suggests lightly pressing the pancakes a few times with your spatula during the cooking process to make sure the centers cook. Drain in a single layer on paper towels. Keep finished latkes warm in the 250-degree F. oven while you’re cooking the rest. Serve warm with sour cream!

NOTE ON OIL TEMP: If oil is too hot, you’ll burn the latkes. Too cool and your latkes will be greasy. Test the oil with a drop of water. When it dances on top of the oil, it’s ready. If the oil smokes, it’s too hot. And if you crowd the pan, the oil temp. will drop, so don’t fry too many at once. For big batches, have two pans going at the same time.



Cleo's Quick Tip

How to Roast Garlic

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Using peeled cloves:

Place your peeled cloves into a small ovenproof dish, drizzle with a bit of oil (olive is best), and add a splash of water. Cover with foil and bake at 350°F for 30–40 minutes or until the garlic is soft.

Using a whole head:

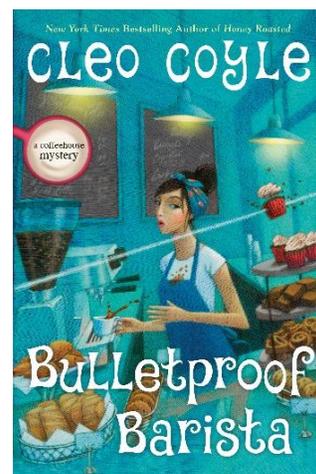
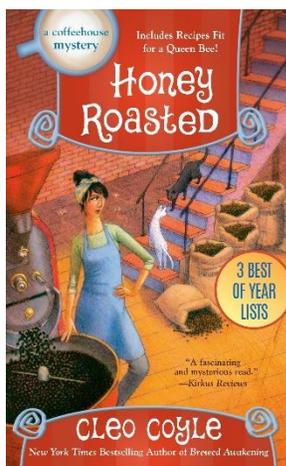
Cut the top off the head (the pointed end), and wrap in aluminum foil and bake at 350°F for 30–40 minutes or until the garlic is soft. Remove from the oven. Let the foil-wrapped garlic cool down enough to handle. Pop the warm, roasted garlic pieces out of their skins and you're good to go.

Roasted garlic is delicious and good for you! Try spreading it on slices of a French baguette or Italian bread or smashing it and mixing it with mashed potatoes. Now that's how to...



Eat with joy! ~ Cleo

The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes. To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at www.CoffeehouseMystery.com And her recipe blog at www.CleoCoyleRecipes.com



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