

Moroccan Potato Fritters

Yield: 15 appetizer servings

Ingredients:

Potato Fritter Base

- 10 lbs Reser's® Shredded Potatoes (71117.14433)
- ½ cup Butter
- ¼ cup Extra virgin olive oil
- 3 cups Onion, diced
- 12 cloves Garlic, minced
- ¼ cup Cumin, ground
- 2 tsp Black pepper, freshly ground
- 2 Tbsp Turmeric
- ¼ cup Kosher salt
- 1 ¼ cups Cilantro, coarsely chopped
- 16 eggs, beaten
- 4 cups Chickpea flour
- Canola oil for frying

Herbed Yogurt Sauce

- 2 cups Greek yogurt
- ¼ cup Lemon juice, fresh
- 1 Tbsp fresh Dill, chopped
- 1 Tbsp fresh Italian parsley, chopped
- ½ tsp Kosher salt

For Garnish

- Dill leaves

Directions:

1. Preheat the fryer to 350°F.
2. In a medium sauté pan, melt butter/olive oil and sauté onion and garlic for 5-6 minutes, until translucent but

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not browned.
3. When the onion-garlic mixture is done, set aside to cool to room temperature.
4. In a large bowl, mix the Reser’s Shredded Potatoes with the eggs, spices, cilantro, and sauteed onions-garlic.
5. Test fry one small fritter to check the seasoning.
6. For Herbed Yogurt Sauce, combine all ingredients in a bowl. Set aside.
7. Scoop into the fryer with 1 oz disher and fry until golden brown, 2-3 minutes.
8. To serve, place 8 fritters on a plate. Drizzle 1/4 cup Herbed Yogurt Sauce and garnish with 5 dill leaves.

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