

Sour Apple Latkes
Kookoo sib'e torsh

I bet you never imagined Persian food could get as original as this! Talk about killing two birds with one stone! As you know, latkes are traditionally eaten with applesauce and sour cream...here is a latke with the applesauce included! These are absolutely delicious and, contrary to what one might think, they are savory with a hint of sweetness.

2 large green apples, with skins, cored and shredded

1 egg

½ teaspoon salt

¼ cup flour

canola oil, as needed, for frying

1. In a medium bowl mix the apples, eggs, salt, and flour to form a wet batter. Set aside.
2. Fill a medium skillet with ½-inch of oil and heat over medium heat until oil sizzles in contact with a drop of water. Drape a platter with a few sheets of paper towel to absorb the extra oil after frying.
3. Using a large spoon or ¼-cup measure, drop batter into oil, forming patties about 2 inches wide. Fry for about 2 minutes in each side or until the ***kookoos*** are brown and scrumptious. Place on the paper towel-covered platter to drain excess oil.
4. Serve warm or at room temperature.

Yield: 13 ***kookoos***

Recipe from ["Persian Food from the Non-persian Bride: And Other Sephardic Kosher Recipes You Will Love"](#) by Reyna Simnegar, published by Philipp Feldheim (March 1, 2011).