

Simple Sauerkraut Latke Cakes

Prep Time: 5 minutes

Cook Time: 5-10 minutes

1 jar (744 mL) **Ontario Natural Organic Carrot Sauerkraut**
½ large container sour cream
¼ cup spelt flour
4 large eggs
2 tsp garlic powder
1 tsp cracked pepper
1 tsp ground sage
½ cup chives
¼ cup parsley
2 tsp sea salt
Sunflower oil

PREPARATION

Measure flour into a bowl and add sea salt and spices. Beat eggs in a separate bowl and set aside. Add **Ontario Natural Organic Carrot Sauerkraut** to the flour and add the eggs. Add parsley and chives, mix by hand. Mixture will be loose.

Heat frying pan to medium and drizzle with sunflower oil. Spoon 3-4 Tbsp of mixture per cake into the hot pan. Place up to 5 latke cakes in the frying pan and flatten slightly. Fry 4-5 minutes on one side and then flip. Continue to fry for a few more minutes until equally brown on both sides.

Set on paper towel. Add more sunflower oil to pan and allow to heat up. Spoon the next batch of cakes into the frying pan. Serve with a dollop of sour cream and chives.



Recipe and food styling by
Stacey Fokas, Freshalicious.



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