

vegan potato latke recipe

Vegan Potato Latke Recipe: Crispy, Flavorful, and Perfectly Plant-Based

vegan potato latke recipe is a delightful twist on a classic dish that many associate with Jewish holidays but can be enjoyed any time of year. These crispy, golden potato pancakes are traditionally made with eggs and sometimes dairy, but this vegan version proves that you don't need animal products to achieve that satisfying crunch and comforting flavor. Whether you're vegan, vegetarian, or simply looking to try something new, this recipe will become a staple in your kitchen.

Why Choose a Vegan Potato Latke Recipe?

Potato latkes are beloved for their crispy exterior and tender interior. However, traditional recipes often rely on eggs as a binding agent and sometimes include dairy-based toppings like sour cream. By opting for a vegan potato latke recipe, you cater to a broader range of dietary preferences and allergies, making your dish inclusive for friends and family who avoid animal products.

Moreover, vegan latkes tend to be lighter and can be just as flavorful. Using plant-based ingredients opens the door to experimenting with different seasonings and toppings, allowing you to customize your latkes to your taste.

Ingredients That Make the Best Vegan Potato Latkes

To nail the perfect vegan potato latke, it's essential to understand the role of each ingredient:

Potatoes

Russet potatoes are the traditional choice due to their high starch content, which helps bind the latkes together naturally. You can also experiment with Yukon Golds for a slightly creamier texture.

Binding Agents

In place of eggs, common vegan binders include:

- Flaxseed meal mixed with water (flax egg)
- Chia seeds soaked in water
- Mashed potatoes or cooked sweet potato for moisture and binding

- Unsweetened applesauce (though this may add a mild sweetness)

For this recipe, flaxseed meal is often preferred because it has a neutral flavor and mimics the egg's binding properties well.

Onions and Seasonings

Grated onion adds moisture and a subtle sharpness that balances the potato's earthiness. Freshly ground black pepper, salt, and sometimes garlic powder or smoked paprika can elevate the flavor profile.

Flour

To help hold the latkes together, all-purpose flour or a gluten-free alternative like chickpea flour works great. Chickpea flour also adds a slight nuttiness that pairs beautifully with potatoes.

Step-by-Step Guide to Making Vegan Potato Latkes

Step 1: Prepare the Potatoes and Onion

Start by peeling and grating your potatoes using a box grater or food processor. Grate one medium onion as well. To get crispy latkes, it's crucial to remove excess moisture from the potatoes. Place the grated potatoes and onion in a clean kitchen towel and wring out as much liquid as possible. This step prevents soggy latkes.

Step 2: Mix the Ingredients

In a large bowl, combine the drained potatoes and onion with your flax egg mixture (1 tablespoon flaxseed meal + 3 tablespoons water, let sit for 5 minutes), half a cup of flour, salt, pepper, and any additional seasonings. Stir until the mixture holds together.

Step 3: Frying the Latkes

Heat a generous amount of oil in a non-stick skillet over medium heat. Vegetable oil, canola oil, or even coconut oil works well for frying. Scoop a few tablespoons of the potato mixture, shape into small patties, and carefully place them in the hot oil. Fry for about 3-4 minutes on each side until golden brown and crispy.

Step 4: Drain and Serve

Once cooked, transfer the latkes to a plate lined with paper towels to absorb excess oil. Serve warm with vegan sour cream, applesauce, or your favorite dipping sauce.

Tips for Perfectly Crispy Vegan Potato Latkes

Achieving the ideal crispiness takes a few tricks:

- **Drain thoroughly:** The less moisture in your potatoes, the crispier your latkes will be.
- **Don't overcrowd the pan:** Fry in batches to maintain the oil temperature.
- **Use enough oil:** Latkes need to sizzle in enough oil to create that crispy crust.
- **Keep them warm:** Place cooked latkes on a wire rack in a warm oven to keep them crispy while finishing the rest.

Variations and Serving Suggestions

Once you master the basics, you can get creative with your vegan potato latke recipe:

Add Fresh Herbs

Incorporate chopped fresh herbs like dill, parsley, or chives into the batter for an herby freshness that brightens the dish.

Sweet Potato Latkes

Swap out regular potatoes for sweet potatoes for a sweeter, more colorful alternative. Adjust the seasoning by adding a pinch of cinnamon or nutmeg for warmth.

Gluten-Free Version

Use chickpea flour or almond flour instead of wheat flour to make the latkes gluten-free without compromising texture.

Serving Ideas

Traditionally, latkes are served with applesauce and sour cream. For a vegan twist, try:

- Cashew-based vegan sour cream
- Homemade applesauce or pear sauce
- Avocado crema with lime and cilantro
- Spicy vegan aioli or tahini sauce

These toppings add layers of flavor and richness, making your latkes even more satisfying.

The Cultural Significance of Potato Latkes

Potato latkes hold a special place in Jewish cuisine, especially during Hanukkah, where they symbolize the miracle of the oil lasting eight days. The tradition of frying latkes in oil ties directly to this story, and by making a vegan version, you honor the classic while embracing modern dietary choices.

Additionally, potato latkes have crossed cultural boundaries and can be found in various forms around the world, from Eastern European draniki to Indian aloo tikki. This versatility makes the vegan potato latke recipe not only delicious but also a celebration of global culinary heritage.

Making vegan potato latkes is a rewarding experience that combines simple ingredients into a dish full of texture and flavor. Whether you're preparing them for a festive occasion or a cozy weeknight dinner, these latkes prove that plant-based cooking can be both comforting and exciting. With a few easy swaps and thoughtful techniques, you can enjoy crispy, golden latkes that everyone will love.

Frequently Asked Questions

What are vegan potato latkes?

Vegan potato latkes are traditional Jewish potato pancakes made without eggs or dairy, using plant-based ingredients to bind and flavor the mixture.

What ingredients are needed for a vegan potato latke recipe?

Typical ingredients include grated potatoes, grated onion, flour or chickpea flour, flaxseed or chia seed egg substitute, salt, pepper, and oil for frying.

How do you bind vegan potato latkes without eggs?

You can use flaxseed meal or chia seeds mixed with water as an egg substitute, or use mashed potatoes, chickpea flour, or cornstarch to help bind the latkes.

Can I make vegan potato latkes gluten-free?

Yes, you can substitute regular flour with gluten-free options like chickpea flour, rice flour, or a gluten-free flour blend.

What type of oil is best for frying vegan potato latkes?

Neutral oils with a high smoke point, such as vegetable oil, canola oil, or sunflower oil, are best for frying latkes to achieve a crispy texture.

How do you get vegan potato latkes crispy?

Ensure the grated potatoes are well-drained to remove excess moisture, use enough hot oil for frying, and avoid overcrowding the pan to maintain crispiness.

Can vegan potato latkes be baked instead of fried?

Yes, you can bake vegan potato latkes on a greased baking sheet at 400°F (200°C) for about 20-25 minutes, flipping halfway through for even crispiness.

What are some popular toppings for vegan potato latkes?

Popular vegan toppings include applesauce, vegan sour cream, vegan cream cheese, fresh herbs, or sautéed mushrooms.

How long do vegan potato latkes keep in the refrigerator?

Vegan potato latkes can be stored in an airtight container in the refrigerator for up to 3-4 days and can be reheated in a skillet or oven for best texture.

Additional Resources

Vegan Potato Latke Recipe: A Plant-Based Twist on a Classic Favorite

vegan potato latke recipe has become increasingly popular among food enthusiasts seeking to enjoy traditional dishes without animal products. Latkes, the beloved crispy potato pancakes typically associated with Jewish cuisine and Hanukkah celebrations, are traditionally made with eggs and sometimes dairy. However, adapting this dish to a vegan lifestyle requires thoughtful substitutions and technique adjustments to maintain the signature texture and flavor that make latkes so irresistible.

The vegan potato latke recipe is more than a simple swap of ingredients; it exemplifies how culinary innovation can preserve cultural heritage while embracing modern dietary choices. This article

explores the nuances of crafting the perfect vegan latke, examining the best plant-based binders, cooking methods, and flavor enhancements that elevate this humble dish into a versatile, plant-friendly delight.

Understanding the Essentials of Vegan Potato Latkes

Traditional latkes rely heavily on eggs as a binding agent to hold grated potatoes and onions together during frying. The challenge in creating a vegan potato latke recipe lies in replacing eggs without compromising the latkes' structural integrity or flavor profile. Beyond binding, moisture content, frying oil choice, and seasoning balance play pivotal roles in achieving the ideal latke texture — crispy on the outside, tender and flavorful inside.

Choosing the Right Binder

In vegan cooking, binders are critical for cohesion, especially in recipes like latkes where ingredients are shredded rather than ground. Common egg alternatives include:

- **Flaxseed Meal:** When mixed with water, ground flaxseeds form a gel-like consistency that mimics egg binding properties. It also adds a subtle nutty flavor.
- **Chia Seeds:** Similar to flax, chia seeds form a gel but can create a slightly different texture, often moister.
- **Mashed Potatoes or Sweet Potatoes:** Using a small amount of mashed potato within the mixture can enhance adhesion and moisture.
- **Flour-Based Binders:** Chickpea flour (gram flour) or all-purpose flour helps absorb excess moisture and binds the mixture effectively.

Each binder impacts the latke's texture and flavor uniquely. For instance, chickpea flour contributes a denser consistency and a mild earthy taste, while flaxseed offers a lighter, more neutral profile.

Potato Selection and Preparation

Russet potatoes remain the gold standard for latkes due to their high starch content, which promotes crispness. However, Yukon Gold potatoes can also yield excellent results with a creamier interior. Proper preparation involves:

1. **Grating:** Potatoes should be grated finely to ensure even cooking.
2. **Dehydrating:** Excess moisture must be removed to prevent sogginess. This is typically

achieved by squeezing the grated potatoes through a clean kitchen towel or cheesecloth.

3. **Seasoning:** Salt is essential not only for flavor but also to draw out moisture from the potatoes before mixing.

Cooking Techniques and Oil Choices

Frying latkes in oil is fundamental to achieving their characteristic golden crust. The vegan potato latke recipe benefits from oils with high smoke points and neutral flavors, such as:

- Canola oil
- Sunflower oil
- Avocado oil

Olive oil, while flavorful, has a lower smoke point and may impart a stronger taste that overshadows the latke's delicate flavors. Maintaining consistent medium-high heat prevents the oil from burning and ensures the latkes cook evenly.

For those wishing to minimize oil use, baking or pan-frying with minimal oil can be alternatives, though these methods may sacrifice some crispiness.

Flavor Enhancements and Variations

Latkes are traditionally served with sour cream and applesauce, but vegan adaptations encourage creative accompaniments. Nutritional yeast, smoked paprika, garlic powder, or fresh herbs like dill and chives can be incorporated into the batter to add depth.

Additionally, integrating other vegetables such as grated zucchini, carrots, or sweet potatoes diversifies the flavor and nutritional content. Experimenting with dipping sauces like vegan sour cream, cashew-based spreads, or tangy chutneys complements the latkes' savory notes.

Comparing Vegan Latkes to Traditional Versions

From a culinary perspective, vegan latkes present both challenges and advantages compared to their traditional counterparts. The absence of eggs requires more attention to moisture control and binding, which can increase preparation time. However, vegan latkes offer a cholesterol-free, lower saturated fat option that appeals to health-conscious individuals and those with dietary restrictions.

Moreover, vegan latkes tend to be more inclusive, catering to vegans, vegetarians, and people with egg allergies. This inclusivity broadens the dish's appeal beyond cultural or religious contexts.

Pros and Cons of Vegan Potato Latkes

- **Pros:**

- Suitable for vegan and plant-based diets
- Lower in cholesterol and saturated fat
- Versatile with flavor and ingredient variations
- Inclusive for individuals with egg allergies

- **Cons:**

- Potentially more delicate and prone to falling apart
- May require additional steps to remove moisture and bind ingredients
- Some binders can alter traditional flavor or texture

Step-by-Step Guide to Making Vegan Potato Latkes

For those interested in trying this vegan potato latke recipe at home, the following method offers a reliable foundation adaptable to personal taste.

1. **Ingredients:**

- 4 large Russet potatoes
- 1 small onion
- 2 tablespoons ground flaxseed mixed with 6 tablespoons water (flax egg)
- 3 tablespoons chickpea flour
- Salt and pepper to taste

- Oil for frying (canola or sunflower oil recommended)

2. Preparation:

- Grate potatoes and onion using a fine grater.
- Place grated mixture in a clean towel and squeeze out excess moisture thoroughly.
- Mix grated potatoes and onion with flax egg, chickpea flour, salt, and pepper until well combined.

3. Cooking:

- Heat oil in a frying pan over medium-high heat.
- Drop spoonfuls of the mixture into the hot oil, flattening slightly with the back of the spoon.
- Fry for 3-4 minutes on each side until golden brown and crisp.
- Transfer to a paper towel-lined plate to drain excess oil.

4. Serving: Serve warm with vegan sour cream, applesauce, or preferred toppings.

This straightforward approach balances traditional techniques with the necessary vegan modifications, resulting in latkes that satisfy both texture and taste expectations.

Nutrition Considerations

By eliminating eggs and dairy, vegan potato latkes typically contain lower cholesterol and saturated fats, which may benefit heart health. However, frying in oil adds calories and fat, so moderation is advised. Incorporating whole food binders like flaxseed or chickpea flour also contributes fiber and protein, enhancing the nutritional profile.

Final Thoughts on Vegan Potato Latkes

The vegan potato latke recipe demonstrates how plant-based cooking can honor tradition while innovating to accommodate modern dietary preferences. By carefully selecting binders, managing moisture, and mastering frying techniques, cooks can achieve latkes that are crisp, flavorful, and

satisfying.

As veganism continues to grow, such adaptations not only diversify culinary repertoires but also promote inclusivity and sustainability. Whether for holiday celebrations or everyday indulgence, vegan latkes offer a compelling alternative that invites both curiosity and appreciation.

[Vegan Potato Latke Recipe](#)

vegan potato latke recipe: *Nosh* Micah Siva, 2024-03-05 For those who want to connect with Jewish culinary history while following a plant-based diet, *Nosh* offers more than 80 recipes that can be served at shabbat, holidays, and even better, every day. 2024 GOLDEN POPPY GLENN GOLDMAN COOKING AWARD WINNER! Yes, you can host a vegetarian Rosh Hashanah and a hearty, meatless Passover seder, especially with this book in hand.—*Epicurious* Many beloved Jewish dishes don't always align with a vegetarian diet—until now.—*Food Network* Food is a central part of Jewish culture, and those who don't connect with the foods of yesterday may feel as though a part of their heritage is missing. *Nosh* is the vegetarian cookbook for the modern Jewish kitchen, drawing inspiration from history through a 21st century lens. With the rise in plant-based eating across the globe, *Nosh* is an ideal guide for those looking to connect with and share their Judaism in a way that feels authentic in today's landscape. The cookbook features: • A comprehensive, plant-forward recipe collection spanning from breakfast and brunch right through to delectable desserts. • 80+ vegetarian recipes including Savory Pulled Mushroom and Tofu “Brisket,” Chickpea and Olive Shakshuka, and more. • Stunning food photography, kitchen glimpses, and enlightening sidebars on the history of Jewish culinary traditions. Author, food writer, and registered dietician Micah Siva hopes to inspire meals not only for the holidays, but for the simple joy of elevating beloved Jewish flavors into everyday life.

vegan potato latke recipe: The Ultimate Vegan Cookbook Emily von Euw, Kathy Hester, Amber St. Peter, Marie Reginato, Celine Steen, Linda Meyer, Alex Meyer, 2018-10-23 The Only Vegan Cookbook You'll Ever Need Seven standout authors have joined forces to create this definitive vegan reference book. With more than 600 recipes, this indispensable kitchen staple is perfect for seasoned vegans looking to build their repertoires, cooks new to the basics of plant-based cuisine and curious meat-eaters on the hunt for new flavors. Gluten-free, soy-free and sugar-free options are included, and many recipes come together in 30 minutes or less. Offering unbeatable variety and covering everything from main dishes, sides, soups and salads to breakfasts, beverages, desserts and pantry staples, these experienced and creative vegan authorities have you covered.

vegan potato latke recipe: Sweet Potato Soul Vegan Vibes Jenné Claiborne, 2025-02-04 100 vegan recipes that bring plant-based fun to the plate for every meal of the day, from the beloved author of *Sweet Potato Soul*. “Jenné Claiborne transforms divine soul food favorites into nourishing, delicious, and approachable plant-based dishes you’ll want to make on repeat.”—Carleigh Bodrug, New York Times bestselling author of *PlantYou* Jenné Claiborne knows that vegans have more fun. She’s been enjoying the vibrant health, energy, and joy from eating plants—vegan vibes—for more than a decade. In that time, the vegan space has exploded, with fake meats and cheeses, fast foods, and processed treats galore. While exciting, these options don’t tap into the vibrancy of the vegetable world. In *Vegan Vibes*, Jenné invites you to fall in love with cooking and eating plants, in their delicious diversity. After stints in New York City and Los Angeles, she’s returned to her hometown of Atlanta, Georgia, where she is freshly inspired in her vegan kitchen by the city’s multicultural influences: collard green soup mellowed by miso, sweet potatoes crisped in the air fryer and heated with jerk seasoning, and corn ribs kissed by Korean gochujang sauce. Jenné has transformed her favorite veggies into crowd-pleasing meals that are quick and easy enough for even

the most hectic schedule. Vegan Vibes offers 100 dishes that are almost as much fun to make as they are to eat. That means laid-back whole food-based ingredient lists plus straightforward, no-fail techniques. And her unique flair for flavor elevates the simplest dish: a citrus spin on Mushroom Carnitas Tacos, Watermelon Gazpacho for the ultimate refreshing soup, and Magical Hummus packed with umami mushroom flavor. With gorgeous photography for each recipe, Vegan Vibes includes: • Super yummy breakfasts: Indian Tofu Scramble, Rose Tahini Granola • Killer apps, snacks, and salads: Beet Latkes, Bali Shaved Brussels Salad • Comforting soups: Sweet Potato Bisque • Hearty entrees: Curried Red Bean Tacos, Korean Pulled Shroom Sandwiches, Black Bean Pizza • Perfect beverages: Dirty Candy Sour, Pineapple Rose Sangria • Drool-worthy desserts: Miso Caramel Banana Pudding, Cardamom Brown Sugar Pound Cake Brimming with unexpected, flavorful dishes, Vegan Vibes is the cookbook that will inspire everyone, vegan or not, to crave more plants.

vegan potato latke recipe: The Veggie-Lover's Sriracha Cookbook Randy Clemens, 2013-07-02 A vegan/vegetarian companion to the successful Sriracha Cookbook, featuring 50 inventive, vegetable-based recipes with gluten-free variations. Devoted Sriracha addicts know that this fiery red condiment adds the perfect spicy kick to their favorite foods. But for those who want to take it to the next level, Randy Clemens shows how versatile this garlicky, pungent sauce can be when paired with the almighty veggie in everything from breakfast to dessert, and appetizers to entrées. These delicious plant-based recipes—from Stuffed Sriracha 'Shrooms, Sriracha-Cauliflower Mac 'n' Cheeze, and Cajun Quinoa Cakes with Lemon-Dill-Sriracha Rémoulade to Maple-Sriracha Doughnuts and Watermelon Sriracha Sangria—showcase an exciting range of fruits, grains, and veggies, without the processed fake meat found in many vegan recipes. Featuring 50 flavor-packed, inventive combinations of vegetables and Sriracha (with notes on how to adapt them for a gluten-free diet), The Veggie-Lover's Sriracha Cookbook will take your rooster sauce obsession to bold, new heights.

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vegan potato latke recipe: Crossroads Tal Ronnen, 2015-10-06 "A new kind of flavor-first vegan cooking. . . . Stunning." —Food & Wine "The Best Cookbook Gifts for Vegans" —Vice "Best Food Books of the Year" —USA Today Reinventing plant-based eating is what Tal Ronnen is all about. At his Los Angeles restaurant, Crossroads, the menu is vegan, but there are no soybeans or bland seitan to be found. He and his executive chef, Scot Jones, turn seasonal vegetables, beans, nuts, and grains into sophisticated Mediterranean fare—think warm bowls of tomato-sauced pappardelle, plates of spicy carrot salad, and crunchy flatbreads piled high with roasted vegetables. In Crossroads, an IACP Cookbook Award finalist, Ronnen teaches readers to make his recipes and proves that the flavors we crave are easily replicated in dishes made without animal products. With accessible, unfussy recipes, Crossroads takes plant-based eating firmly out of the realm of hippie health food and into a cuisine that fits perfectly with today's modern palate. The recipes are

photographed in sumptuous detail, and with more than 100 of them for weeknight dinners, snacks and appetizers, special occasion meals, desserts, and more, this book is an indispensable resource for healthy, mindful eaters everywhere.

vegan potato latke recipe: A Sweet Year Joan Nathan, 2024-11-19 The “queen of American Jewish cooking” (Houston Chronicle) revises her children’s classic for a new generation. In Jewish tradition, holidays are a time for family and feasting, and for Joan Nathan, nothing embodies the holiday spirit more than cooking delicious festive favorites with friends and loved ones. When her own children were young, Nathan published the first version of this book, which covers nine Jewish holidays and includes step-by-step instructions for kids and their families to prepare accessible feasts. Now she updates a beloved go-to resource for her grandchildren’s generation (Out with the Pot Roast! In with the Tahini Shakes!) and adds a heaping helping of new recipes. Included are dishes old and new, traditional and novel, and mouthwatering recipes that everyone will enjoy, from Moroccan Apricot Chicken and Chicken Schnitzel Tenders to Mushroom Kreplach Dumplings and Veggie Quiche. Included are essays on the history of Jewish holidays, instructions for how to celebrate them, and craft activities such as making challah covers and candlesticks. Here are also personal essays on how Nathan’s family celebrates the holidays and various menus that can be mixed and matched. For young chefs, recipes also specify the ingredients, equipment, and steps suitable for children to do both by themselves or with adults. This charming book is the comprehensive guide to Jewish holidays and celebrations, and it will help make memories that will last a lifetime. Included are recipes such as: •Rainbow-Colored Challah •Bagels with Apple and Cream Cheese Spread •Shakshouka •Banana strawberry pancakes •Fruit Noodle Kugel •Pasta with Pesto and Vegetables •Potato Latkes •Apple Honey Cupcakes •Date Tahini Banana Milkshake

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Terry Hope Romero, 2017-09-26 Vegan powerhouses Isa Chandra Moskowitz and Terry Romero update their beloved cookbook with 25 new dishes, revisions throughout for more than 250 recipes, stunning color photos, and tips for making your kitchen a vegan paradise. Who knew vegetables could taste so good? Vegan powerhouses Isa Chandra Moskowitz and Terry Romero bring a brand new edition of this beloved vegan cookbook to celebrate its 10th anniversary. You'll find 25 new dishes and updates throughout for more than 250 recipes (everything from basics to desserts), stunning color photos, and tips for making your kitchen a vegan paradise. All the recipes in Veganomicon have been thoroughly kitchen-tested to ensure user-friendliness and amazing results. Veganomicon also includes meals for all occasions and soy-free, gluten-free, and low-fat options, plus quick recipes that make dinner a snap.

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vegan potato latke recipe: The Grand Central Market Cookbook Adele Yellin, Kevin West, 2017-10-03 Founded in 1917, Grand Central Market is a legendary food hall in Downtown Los Angeles that brings together the many traditions and flavors of the city. Now, GCM's first cookbook puts the spotlight on unique recipes from its diverse vendors, bringing their authentic tastes to your home kitchen. From Horse Thief BBQ's Nashville-Style Hot Fried Chicken Sando to Madcapra's Sumac Beet Soda to Golden Road's Crunchy Avocado Tacos, here are over 85 distinctive recipes, plus spectacular photography that shows off the food, the people, and the daily bustle and buzz. Stories about the Market's vibrant history and interviews with its prominent customers and vendors dot the pages as well. Whether you've visited and want to make your favorite dishes at home, or are simply looking for a cookbook that provides a plethora of multi-national cuisine, The Grand Central Market Cookbook is sure to make your kitchen just a little bit cooler. 2018 IACP Cookbook Award nominee for Compilations.

vegan potato latke recipe: More Is More Molly Baz, 2023-10-10 NEW YORK TIMES BESTSELLER • Learn to cook with confidence and unbridled joy in 100 big, bold, flavorful recipes from Molly Baz A BEST COOKBOOK OF THE YEAR: NPR, Good Housekeeping, New York Post, Wired, Publishers Weekly It's time to crank up the heat and lose the measuring spoons because the secret to cooking is hiding in one simple motto: MORE IS MORE. In her bestselling debut cookbook, Cook This Book, Molly Baz taught the cooking essentials and put her love for mortadella and dill on blast. In More Is More, she's teaching cooks how to level up their cooking, loosen up in front of that ripping hot pan, and seek deliciousness at all costs. (And yes, there will be more mortadella.) More

Is More is a philosophy that encourages more risk-taking, better intuition, fewer exact measurements, and a “don’t stop ‘til it tastes delicious” mentality. The recipes in More Is More are fit for any day of the week and for cooks of all skill levels. Each recipe will teach a technique or flavor combination that takes Molly’s maximalist, “leave no flavor on the cutting board” approach. So crank your ovens! Grab a fat pinch of salt! And if you’re going to use an ingredient, truly use it. Just one lonely clove of garlic? Not in this cookbook! Start your morning with a Crispy Rice Egg-in-a-Hole, throw together a Chicken Salad with Coconut Crunch for lunch, look forward to Drunken Cacio e Pepe for dinner, and save room for a fat slice of Ooey Gooey Carrot Cake for dessert. The Only Meatloaf that Matters will teach you the power of re-frying, while Miso-Braised Chicken and Leeks will ensure you never throw away the green tops of the leeks again. Throughout, you’ll encounter dozens of QR codes to step-by-step audio tutorials for a hands-free cook-along experience guided by Molly, plus recipe videos to help illuminate some of the trickier skills and recipes. With intoxicatingly delicious recipes, vivid photographs, and Molly’s one-of-a-kind playful guidance and whimsy, More Is More will inspire cooks to embrace a fearless mindset to level up their cooking—for life.

vegan potato latke recipe: [The New York Times Index](#) , 2001

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