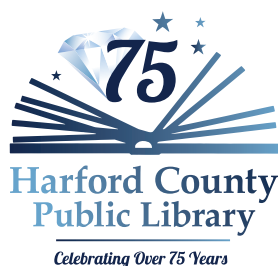




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SPICY SWEET POTATO CAKES WITH APPLE AND FIG CHUTNEY "CRÈME FRAICHE"

SERVES 4

A great little pass-around appetizer featuring the ubiquitous Chesapeake region's sweet potato. I'm always baking extra sweet potatoes to have around as a snack, and any leftovers you might have on hand will make preparing this dish a breeze. You can play with the "fire" of the chilies however you please, always remembering that the "fire" is in the seeds. If you want the chili flavor but not as much heat, remove some or all of the seeds.

The Apple and Fig Chutney "Crème Fraiche" pairs nicely with these spicy little cakes. The sauce is really an easy method for crème fraiche, which normally requires some longer-term fermenting. I substitute a thick, Greek yogurt as the base, but should you be at a specialty grocer and find authentic crème fraiche, that would be fabulous.

INGREDIENTS

2 pounds sweet potatoes, roasted, peeled, and mashed
2 cups panko bread crumbs
½ cup flour
⅓ cup roughly chopped cilantro, plus whole leaves for garnish
4 scallions, roughly chopped
2 small red Thai chilies or ½ a serrano chili, minced
1 egg, beaten
Kosher salt and freshly ground black pepper, to taste
Canola oil for frying
Apple and Fig Chutney "Crème Fraiche" (recipe follows)

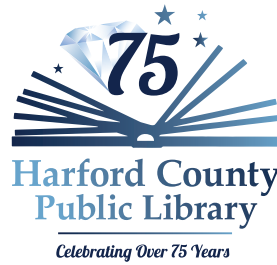
DIRECTIONS

- 1** | Mix the potatoes, 1 cup of the panko, flour, chopped cilantro, scallions, chilies, egg, salt, and pepper in a bowl.
- 2** | Heat the oil in a 12-inch skillet over medium heat. Using oiled hands, divide potato mixture into sixteen 2-ounce patties about ½-inch thick. Coat lightly with remaining panko.
- 3** | Pour oil in a skillet to a depth of about ¼ inch and heat until quite hot, but not smoking. Working in batches, fry the cakes, adding more oil if needed, flipping once, until golden and crisp, about 2 to 3 minutes.

Cont.



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SPICY SWEET POTATO CAKES (CONT.)

DIRECTIONS

- 4 | Drain on paper towels and season with additional salt and pepper, as needed. Top each pancake with a dollop of the “crème fraiche” and garnish with cilantro leaves.

APPLE AND FIG CHUTNEY “CRÈME FRAICHE”

Feel free to use just about any chutney you have available. An apple chutney from an Indian grocer makes an excellent substitute. Makes 1 cup.

INGREDIENTS

- ½ cup thick plain Greek yogurt
- ½ cup Apple Fig Chutney (recipe follows)

DIRECTIONS

- 1 | In a small bowl, whisk the yogurt until smooth.
- 2 | Fold in the chutney, cover the bowl, and refrigerate for at least 1 hour before using.

Cont.



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SPICY SWEET POTATO CAKES (CONT.)

APPLE FIG CHUTNEY

INGREDIENTS

2 cups coarsely chopped Gala apples,
peeled and cored
¼ cup dried figs, chopped
1 cup sugar
½ cup apple cider vinegar
¼ cup finely chopped slivered almonds
¼ cup raisins
1 teaspoon ground cinnamon
1 teaspoon ground fennel seed
½ teaspoon ground allspice
Zest of 1 orange
Juice of 1 orange

DIRECTIONS

- 1 | Add all the ingredients to a pan and bring to a boil. Reduce heat, and simmer on low for 35 minutes.
- 2 | Pack into jars and process according to hot water bath method for 20 minutes.