

Johnston
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When the oil is hot, drop the latkes by spoonfuls and fry until golden on both sides.
Serve hot with applesauce and/or sour cream.

ZUCCHINI LATKES WITH ROASTED RED PEPPER PUREE

- 1 pound zucchini, peeled and grated (do not drain) * you don't have to peel
- 2 eggs
- 3 scallions, chopped fine
- 1/4 cup chopped fresh dill
- 1/4 cup chopped fresh parsley
- 2/3 cup grated Swiss cheese
- 2 tablespoons grated Parmesan cheese
- 2/3 cup flour
- 4 teaspoons lemon juice
- Fresh ground pepper, salt, pinch of cayenne
- Vegetable oil for frying

In a bowl with a spatula, blend together the zucchini, eggs, scallions, dill, parsley, and chesnes. Add the flour a little at a time, just enough to give the batter cohesion, not thick and pasty. Add the lemon juice and seasonings.

Heat about 1/4-inch oil in a large heavy skillet over moderately high heat. Turn heat down to medium. Drop the latkes in by the

rounded teaspoon flattening them with the back of the spoon as you go. Fry for 30-45 seconds on the first side. Then flip them over and fry for the same length of time or until golden brown.

Drain pancakes on paper towel. Keep in a warm oven, UNCOVERED, while frying remaining latkes. Serve with Roasted Red Pepper Puree.

ROASTED RED PEPPER PUREE

- Yield: 3/4 -1 cup
- 3 medium-large red bell peppers
- 1 tablespoon lemon juice
- Pinch of cayenne
- Salt and fresh ground black pepper

Grill the peppers over an open flame or on a grill until blackened on all sides. If no grill is available, place on a pan on the most upper rack near a preheated broiler. Place the charred peppers in a paper bag for 15 minutes.

Rinse the blackened skin under cold running water. Remove the stem and seeds.

Puree the peppers in a food processor. Add the lemon juice and seasonings.

SWEET APPLE LATKES

- Yield: 2 dozen
- 2 eggs, separated
- 1/2 cup milk or water

- 1 cup flour
- 1 tablespoon sugar
- 1/4 teaspoon salt
- 1 tablespoon unsalted butter or margarine, melted
- 1 tablespoon lemon juice
- 1/4 teaspoon vanilla extract
- Vegetable oil
- 3 or 4 medium apples, peeled, cored, and thinly sliced
- Confectioners sugar

Beat the egg yolks until light. Blend in the milk. Stir in the flour, sugar, and salt. Add the melted butter and lemon juice and beat until just smooth.

Whip the whites on high speed until they have formed stiff peaks. Gently fold them into the batter.

Heat a 1/4-inch of oil in a large heavy skillet over moderately high heat. Dip each apple slice into the batter. Lift out with a fork and fry in the hot oil until browned on both sides. Drain on paper towels. Dust with sifted confectioner sugar before serving.

Ruth Mossok Johnston is an author and food columnist who lives in Franklin. To leave a Voice Mail message for Ruth, dial (313) 953-2047, mailbox 1902.

360-year-old book by Capt. Smith featured in auction

The Frank H. Boos Gallery, 420 Enterprise Court in Bloomfield Hills, will have an auction 6 p.m. Tuesday-Thursday, Dec. 10-12.

The auction will feature a very rare book, "Generall Historie of Virginia ..." by Captain John Smith, published in 1632.

A three-day preview will take place noon to 8 p.m. Thursday-Friday, Dec. 5-6, and 10 a.m. to 5 p.m. Monday, Dec. 9. Call (810) 332-1500 for more information.

Also featured will be Tiffany lamps, art deco, Marshall Fredericks and other bronzes, Christmas material, jewelry (including a six-carat, pear-shaped, "D" color VS1 clarity diamond), paintings, graphics, silver, glassware (including Lalique, Steuben and Waterford), Orientalia and Oriental rugs, and much more.

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