

Sweet Potato Pancakes with Cinnamon Cream

Sweet Potato Pancakes with Cinnamon Cream

Ingredients

1 package (8 ounces) cream cheese, softened

1/4 cup packed brown sugar

1/2 teaspoon ground cinnamon

1/2 cup sour cream

PANCAKES:

6 large eggs

3/4 cup all-purpose flour

1/2 teaspoon ground nutmeg

1/2 teaspoon salt

1/4 teaspoon pepper

6 cups shredded peeled sweet potatoes (about 3 large)

3 cups shredded peeled apples (about 3 large)

1/2 cup canola oil

Directions

In a small bowl, beat the cream cheese, brown sugar and cinnamon until blended; beat in sour cream. Set aside.

In a large bowl, whisk the eggs, flour, nutmeg, salt and pepper. Add the sweet potatoes, apples; toss to coat.

In a large nonstick skillet, heat 2 tablespoons oil over medium heat. Working in batches, drop sweet potato mixture by 1/3 cupfuls into oil; press slightly to flatten. Fry for 2-3 minutes on each side until golden brown, using remaining oil as needed. Drain on paper towels. Serve with cinnamon topping.

Yield: 12 servings (1-1/2 cups topping).

Image and recipe taken from:

<https://www.tasteofhome.com/recipes/sweet-potato-pancakes-with-cinnamon-cream>

Honey Glazed Garlic Salmon

Honey Glazed Garlic Salmon

Ingredients

3 tbsp. extra-virgin olive oil

4 6-oz. salmon fillets, patted dry with a paper towel

1/3 cup honey

1/4 cup soy sauce

2 tbsp. lemon juice

1 tsp. red pepper flakes

Kosher salt

Freshly ground black pepper

3 cloves garlic, minced

1 lemon, sliced into rounds

Directions

In a medium bowl, whisk together honey, soy sauce, lemon juice and red pepper flakes.

In a large skillet over medium-high heat, heat two tablespoons oil. When oil is hot but not smoking, add salmon skin-side up and season with salt and pepper.

Cook salmon until deeply golden, about 6 minutes, then flip over and add the remaining tablespoon of oil.

Add garlic to the skillet and cook until fragrant, 1 minute. Add the honey mixture and sliced lemons and cook until sauce is reduced by about 1/3. Baste salmon with the sauce.

Garnish with sliced lemon and serve.

Image and recipe taken from: www.delish.com