

Serves 6 - 8

Ingredients

2# potatoes - either boiled or baked in their skins until just tender, and chilled before using.

1 good-sized bunch of cilantro - rinsed

1 t turmeric

8 large eggs

3 cloves of garlic, mashed or pressed

1 t Kosher salt

Canola oil for frying

Directions

Peel off the potato skins using the side of a dessert fork. Much easier than using a knife, and you don't scrape off much potato.

Grate the potatoes using the medium grating side of a box grater.

Cut the rough stems off of the cilantro, and discard.

Chop the remaining tender stems and leaves.

In a large bowl, whisk the eggs.

Add in the salt, turmeric, and garlic. Whisk together.

Add in the chopped cilantro. Whisk together.

Stir in the grated potato until well incorporated.

Heat 2 T oil over medium heat in a large skillet.

Reduce the heat to just below medium.

Spoon in the batter in 2 tablespoon sized portions. I use an eighth of a cup measure.

You can make them round, like little pancakes, or oblong, which is more traditional.

Let them cook for about 3 minutes per side, until just lightly golden. Adjust heat if they're browning too quickly.

As they're ready, remove to a paper towel lined plate. Add more towel as you go, not letting the cakes go more than two layers before adding more paper.

You may need to add a bit more oil to the pan, when you're about half way through.

Once they're all cooked, serve immediately with the following Yogurt-Cucumber Sauce.

Garnish with dried rose petals if you have them. I picked buckets of wild petals in the spring, drying them and freezing them for using year round.

Kookoo's are great gently reheated and served. I just use the microwave.

Yogurt Cucumber Sauce

1½ c plain Greek yogurt

6" piece of an English Cucumber

2 cloves of garlic, mashed or pressed

5 mint leaves, chopped or thinly sliced

¼ t Kosher salt

Mix all well together.

Cover & chill until served.

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