

Potato Latkes

Equipment Needed:

- Cutting board, knife
- Food processor with grater blade OR box grater
- 1 Large bowl
- 1 Medium bowl
- Clean dish towel or strainer
- 12" Skillet, spatula
- ¼ C Measuring cup
- Large plate lined with several layers of paper towels
- Baking sheet, wire rack

Ingredients:

- 2 pounds peeled russet or Yukon gold potatoes cut into wedges length-wise (grated in advance if using a box grater)
- 1 peeled medium onion cut into quarters (not sweet)
- 1-2 eggs beaten
- Salt & black pepper-generous
- 1/3 C Matza meal
- ½ C scallions green and white chopped (optional)
- 1 TBS minced fresh parsley (optional)
- Oil for frying
- Apple sauce
- Sour cream

If serving latkes immediately, preheat oven with baking sheet and wire rack to 200 degrees. Set up food processor.

Grate half of the potatoes and half onions together in food processor. Empty processor bowl contents into the center of the clean dish towel. Gather the ends of the dish towel and twist to wring out as much of the liquid as possible into the medium bowl. Instead of using a towel, you can also use your hands to squeeze the liquid over a strainer inserted over that medium bowl. Put your wrung-out potatoes in the large bowl. Repeat with the rest of the potatoes and onions.

The potato starch will settle to the bottom of the bowl with all the liquid. This will take a few minutes.

Prepare the skillet by adding enough oil to ¼ inch depth. Heat over medium high heat till about 350 degrees (shimmering but not smoking).

Meanwhile, salt and pepper the potato mixture to taste, add the matza meal, chopped parsley and scallions (if using) with egg(s). How many eggs you use is determined by personal preference – a 2nd egg makes a thicker pancake.

Pour the water off the potato starch that has settled to the bottom of the medium bowl. Add the potato starch to the other ingredients and mix thoroughly.

Using a ¼ cup measuring cup, place a mound of the latke batter into the hot skillet and press down with the bottom of the measuring cup till the pancake is about 1/3-1/2" thick. Repeat till skillet is full. Cook until the bottom is golden brown and then flip. Cooking each side for about 3 minutes.

Use spatula to remove latkes from the pan and drain on the paper towel. Place on the baking sheet with rack so they stay warm until all are made. Serve with applesauce and sour cream.

To store, cool completely, then freeze. Reheat in a 400 degree oven. This recipe makes about a dozen 3-4" latkes.

h/t *Jewish Cooking in America* (Joan Nathan) and *The Complete American-Jewish Cookbook* (London & Bishov)