

Betty Greene's Latke Recipe

When I moved to Chicago in 1995, my friend Lisa Gelfond & I pooled our friends to have enough folks for a Chanukah party. I called my mom for her recipe & we adapted it for the crowds. For over a decade Lisa & I hosted the LG Latke party, and made hundreds upon hundreds of latkes. These days the batches are smaller, but the recipes & memories are ever full of joy! -Rabbi Lisa Greene

2 C. grated potato
½ C. onion
2 eggs
¼ tsp baking powder
1-2 T. flour (or matzah meal)
1 tsp. salt
dash pepper
oil for cooking
(e.g. corn, canola, safflower...)

Peel potatoes. Grate in food processor. Cut onion into chunks & chop well in food processor. Mix in other ingredients. Fry in oil in electric frying pan (on high) or on stovetop. Amount of oil determined by taste & speed desired. (Possible to use nonstick spray in frying pan.)

If not eaten immediately, freeze latkes on cookie sheet & put in ziplock bags when frozen. Reheat frozen latkes on cookie sheet in oven @ 375 or 400 degrees for about 20 minutes. Watch to avoid burning. Serve with applesauce or sour cream.

Recipe is forgiving & delicious.
Folks will eat as many as you make!



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