

# Recipe: POTATO LATKES

From the kitchen of: Rita Kron

## Ingredients

4 medium Idaho potatoes  
6 Tblsp canola/olive oil  
3 eggs, beaten  
2 Tblsp matzoh/corn meal  
2 tsp Kosher salt  
½ tsp coarse black pepper  
Applesauce or sour cream (opt)

## Directions

Peel potatoes. Place in bowl with cold water to prevent browning. Heat oil in skillet over medium heat. Cut potatoes using grater blade in food processor (makes shoestring strips). Transfer to bowl. Add eggs, matzoh meal, salt & pepper. Mix well. Drop 6-8 spoonfuls into oil. Use back of spoon to flatten. (Don't overcrowd. Will make soggy latkes.). Cook 3-4 mins on each side until golden brown. Remove and blot with paper towel.

# Recipe: POTATO LATKES

From the kitchen of: Ilene Kandler

## Ingredients

4 large potatoes, scrubbed  
2 eggs  
1 tsp baking powder  
1 large onion  
1/4 cup flour  
Salt & pepper  
Cooking oil

## Directions

Grate unpeeled potatoes and onion. Place in clean dish towel and wring moisture out. Place in bowl and add remaining ingredients. Combine well. Heat cooking oil in frying pan. Place spoonfuls of mixture into pan. Fry until golden brown. Flip and repeat. Place on paper towel to drain.

# Recipe: APPLE SAUCE

From the kitchen of: Rebecca Rund

## Ingredients

2 cups peeled, chopped apples\*

1/4 cup water

Pinch cinnamon (optional)

\* Gala, Honeycrisp, Pink Lady  
or similar apple.

## Directions

Put peeled, chopped apples and water in  
a pan. Cook on medium-low heat until  
apples are soft. Mash with a fork or  
potato masher. Add cinnamon (if  
desired). It's really that simple!

Want to try your hand at  
*sufganiyot* (Chanukah  
donuts)? Check out  
<https://www.onceuponachef.com/recipes/sufganiyot-israeli-donuts.html>

Want to try latke recipes  
from around the world?  
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