

Prized Family Latkes

Adapted from Helen Nash

This is a basic, tried and true recipe

4 medium large brown russet baking potatoes (about 2 pounds) scrubbed and unpeeled

1 medium yellow onion

1 teaspoon lemon juice

2 eggs, lightly beaten

2 Tablespoons flour

About ½ teaspoon salt

About ½ teaspoon freshly ground black pepper

Vegetable or safflower or peanut oil for frying

Quarter the potatoes and place in a bowl of cold water to cover. Cut the onion in quarters and grate with the potatoes in a food processor or by hand. Sprinkle the potato mixture with lemon juice and empty the pulp into a mesh sieve.

Set the sieve over a bowl and press down by spoon or by hands to extract all the liquid. Set the liquid aside for a few moments and allow the starchy sediment to settle at the bottom. Carefully, pour off the liquid and reserve the sediment.

Transfer the potato pulp to a large bowl, add the eggs, flour and the sediment. Combine well and season with salt and pepper.

Heat ¼ inch oil in a large skillet over medium-high heat until shimmering, but not smoking, and line a large, rimmed baking sheet with two layers of paper towels.

Working in batches of three or four, drop the batter, a ¼ cup at a time into the skillet and gently press with a spatula to flatten. Fry until golden on both sides. With a slotted spoon, transfer the latkes to the paper towel-lined baking sheet to drain.

- Judy Matthews, CSAIR Chanukah 2020