

TO PREP AHEAD OF CLASS

Yellow Yukon potatoes, grated

Garnet yam, grated

Sweet onion, grated.

\*\*To get nice long grated strands, cut the potato in half the long way, and then grate on the exposed edge. This helps the latkes hold their shape and have nice crispy bits hanging out.

Both the onion and the potatoes have been draining over the last little while

TO MAKE POTATO LATKES

\*\*Put grated potatoes into a doubled cheesecloth to squeeze out the moisture over a bowl. Use a wooden spoon as a lever to twist the cheesecloth. Let the liquid rest in the bowl.

Place squeezed potato into a large bowl. Add pepper and salt. Rob recommends Tellicherry Indian Black peppercorns from Penzeys.

And some garlic powder.

Oops. Forgot that he had also added paprika.

We are starting to cook tonight with 3 grated potatoes, one egg, and a couple of Tbsp of grated onion.

Heat your oil as you get the batter ready.

\*\*From your reserved potato drainings, discard the clearish liquid, leaving the white potato starch at the bottom of the bowl. Add the potato starch that settled at the bottom of the bowl to your mix.

Rob added a couple of tablespoons of GF flour.

When it starts clinging to the fork, you're getting to the correct consistency.

Use a thermometer to check the oil temperature. Oil is at 360 F

Make 4 patties about 3" across and about 1/2" thick. (This does NOT use up all the mixture; Rob's family like some with sweet potatoes, and the rest of the mix will be used for the next set of latkes with some grated sweet potatoes in it.)

Use a slotted utensil to lower them into the oil. Cook for 3-5 minutes, watching as the sides crisp up nicely. Then flip.

Just adding the batter made the temp of the oil drop by 25 F

ADDING THE GRATED SWEET POTATO

There's about 1 cup of batter left. Rob added about 2/3 c of grated yam

No need to drain the yam/sweet potatoes. They are pretty dry.

Add a bit more onion.

And some fresh grated nutmeg.

LOTS of nutmeg—Rob used about 1/3 of a whole nutmeg!

Question from Jamee: how do you make enough for everyone in advance?

Rob makes them ahead of time, and keeps them warm on a rack on a cookie sheet in the oven at 200. They can also be reheated in a dry skillet; no need to add more oil!

Lisa makes them ahead and freezes, then reheats by stacking them shingle style on a cookie sheet.

Jacob used his air fryer last year, halving the cooking time!

When you squeeze out the liquid, you get a LOT less splatter.

From Rabbi Ariel: I have to go get ready for my 6pm Hanukkah candle lighting. Happy Hanukkah all!

From Lisa Spiegel : Sorry to leave, but so good to see everybody! chag sameach! love, Lisa

Alternatives to potatoes: carrots, riced cauliflower, taro root

Toppings: sour cream and applesauce (of course), garlic sauce, salmon roe

From Dee Wise : This has been really fun and informative!!