



Easy Potato Latkes

Ingredients:

- 1 cup cold water
- 1 egg, beaten
- ½ teaspoon salt
- ¾ cup dry potato flakes
- 1 pinch freshly ground black pepper
- 1 tablespoon vegetable oil
- 1 tablespoon butter
- ¼ cup sour cream for garnish
- 1 tablespoon chopped chives, divided

Directions:

- Whisk together water, egg and salt in a large bowl until salt has dissolved.
- Stir in dry potato flakes until incorporated season with black pepper and salt.
- Heat oil in a large skillet over medium-high heat. Swirl the pan to combine.
- Divide potato mixture into four equal portions and shape into pancakes.
- Place the pancakes in the pan and reduce heat to medium.
- Cook until a well-browned crust has formed onto the bottom of the pancakes, about 10 minutes.
- Flip each pancake and flatten slightly. Cook until other sides are browned, 7 to 8 more minutes.
- Transfer to plate; top each pancake with a dollop of sour cream and sprinkle each with ¾ teaspoon chives.

Alternate: Classic Potato Latkes

INGREDIENTS

- 1 1/2 pounds baking potatoes (3 to 4 potatoes)
- 1/2 medium yellow onion, peeled and quartered
- 1 large egg
- 2 tablespoons matzo meal or unseasoned dry breadcrumbs
- 1 teaspoon kosher salt
- 1/8 teaspoon freshly ground black pepper
- 1 cup canola oil or chicken schmaltz, or a combination of both
- Applesauce and sour cream, for serving

INSTRUCTIONS

- **Grate potatoes and onion with a food processor.** Grate the potatoes and onion using the shredding disk of a food processor.
- **.Pour off the liquid, but keep the potato starch.** Give the liquid a few minutes to allow the potato starch to settle and then pour off and discard the liquid but leave the potato starch.
- **Toss the latke ingredients together.** Add the potatoes, onion, eggs, matzo meal or breadcrumbs, salt, and pepper to the bowl of starch. Set batter aside for 10 minutes.
- **Heat the oil.** Place the oil in a large skillet Heat over medium-high heat until a piece of the latke mixture sizzles immediately.
- **Form latkes one at a time.** Scoop 1/4 cup of the mixture onto a flat spatula. Flatten with your fingers to a 4-inch patty.
- **Fry the latkes until golden on both sides.** Slide the latke into the hot oil, using a fork to nudge the latke into the pan. Repeat until the pan is full but the latkes aren't crowded. Cook until deeply golden-brown, 4 to 5 minutes per side, adjusting the heat if necessary.
- **Drain the latkes.** Transfer the latkes to a paper towel-lined baking sheet to drain for 2 minutes.
- **Serve with applesauce and sour cream or keep warm in the oven.** Serve immediately with applesauce and sour cream, or transfer the latkes to the wire cooling rack set in the baking sheet and keep warm in the oven for up to 30 minutes while you continue cooking the rest of the latkes.