

Recipe for Iconic Potato Latkes

LATKES-POTATO PANCAKES

6-8 large potatoes, California long whites or Yukon Gold

3 eggs, beaten well

1 Tablespoon salt

1/2 teaspoon freshly ground pepper

1/2-cup matzo or cracker meal

1 large onion, cut into 8 pieces

Oil for frying

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1. Grate the raw potatoes using the large grating disk on a processor or the largest holes on a grater if doing it by hand. Place grated potato in a colander, rinse with cold water and drain while you grate onion.
 2. Combine eggs, salt, pepper and matzo meal in a 3 quart bowl. Mix thoroughly.
 3. Change to the cutting blade on your processor. Add onions to the work bowl. Pulse on and off 5 times. Add ¼ of the grated potatoes to the onion and pulse on and off to make a coarse paste. Add to the egg mixture and stir to combine.
 4. Add the drained potatoes to the bowl and mix thoroughly using a large spoon or your hands.
 5. Heat a large frying pan or large skillet for 20 seconds. Add enough oil to cover the pan to a depth of 1/4 inch and heat for an additional 20 seconds. Drop mounds of potato mixture into the pan. Fry on both sides until golden. Drain fried latkes on a platter covered with crumpled paper towels. Serve with applesauce and sour cream.

Some tips:

- Grated potatoes turn black when exposed to air. Rinsing the potatoes under running water washes away excess starch and the discoloring culprit.
- Always grate your potatoes separately from your onions that way you won't lose any of the flavorful juice when you drain the potatoes
- The best way to drain fried foods is on a plate covered with crumpled paper towels. Crumpling gives more surface area for absorption.