



Latkes

Eastern European, Potatoes, Starters

Prep Time: 20 min **Cook Time:** 20 min **Total Time:** 40 min **Difficulty:** Medium **Servings:** 9 latkes

INGREDIENTS

- 3 x large russet potatoes
- 1 x large sweet onion
- 2 x large eggs
- 1/2 cup of all-purpose flour
- 1 teaspoon of baking powder
- 2 teaspoons of kosher salt
- 1/2 teaspoon of black pepper

Oil for frying (Safflower or Peanut is best)

DIRECTIONS

Peel and quarter the potatoes. Peel and quarter the onion. Using a grating or shredding disc with a food processor, grate or shred the potatoes and onions. Transfer to a dishtowel and squeeze out as much liquid as possible. The best option, if available, is to place onions and potatoes into a salad spinner to remove liquid.

Transfer the mixture to a large bowl, add eggs, flour, salt, baking powder, and pepper, and mix until the flour is absorbed.

Using a tablespoon, spoon the mixture into a hot pan of oil (about 325 degrees) and cook until golden brown on each side, which is about 3-4 minutes on each side, depending on the oil's temperature.

Remove to a plate with paper towels to drain. Serve hot with sour cream and/or apple sauce. Another serving option is with butter and maple syrup.

NOTES

Equipment Needed:

- 1 x pan for frying (cast iron works best)
- 1 x large mixing bowl
- 1 x food processor
- 1 x salad spinner
- Measuring cups and spoons
- 1 x potato peeler
- 1 x knife