

# Traditional Latkes



## Ingredients:

**2** cups peeled and shredded potatoes

**1** grated onion

**3** eggs, beaten

**2** tablespoons all-purpose flour

**1 ½** teaspoons salt

**1** teaspoon freshly ground black

pepper

vegetable oil (not canola or olive oil as these will not produce crisp patties)

## Instructions:

- Drain excess moisture from the shredded potatoes
- In a medium bowl, stir the potatoes, onion, eggs, flour, and seasoning together
- In a large skillet over medium-high heat, heat the oil until hot
- Place large spoonfuls of the potato mixture into the hot oil, pressing down lightly to form patties ¼"–½" thick
- When latkes are browned and crisp on one side, turn them to brown the other side
- Remove to drain on paper towels
- Repeat with any remaining potato mixture. Replace oil as needed
- Serve hot with sour cream or applesauce toppings