

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 $\frac{1}{4}$ "– $\frac{1}{2}$ " 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