

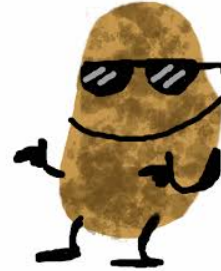
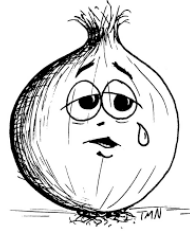
Latkes (Potato Pancakes)

yield: 12 – 5 cm latkes

Everyone loves latkes! This is adapted from Melissa Clark's recipe from the New York Times.

Ingredients:

2 large Russet potatoes (about 1 lb.)
1 large onion (about ½ lb.)
2 large eggs
½ cup all-purpose flour
1 teaspoon salt
1 teaspoon baking powder
½ teaspoon black pepper



Vegetable oil for frying or baking

Instructions:

Scrub the potatoes and leave the skin on. Grate potatoes and onions. Transfer the mixture to a clean dish towel and squeeze out as much of the liquid as possible. Some people use a salad spinner to get the liquid out.

Put grated potatoes and onions into a large bowl. Add eggs, flour, salt, baking powder, and pepper. Mix until the flour is absorbed.

Option 1: Fry the latkes

Pour ¼ inch of oil into a pot. Heat over medium-high heat.
Cook in batches; drop heaping tablespoons of the batter into the hot oil.
When the edges are brown and crispy, flip.
Cook until the second side is brown.
Take latkes out of oil and place onto paper towels to drain.
Sprinkle with extra salt if you'd like.

Option2: Bake the latkes

Preheat oven to 425° F.
Line a baking pan with parchment paper or oil well.
Preheat pan in oven for 10 minutes (optional).
Place batter onto pan in circles; flatten a bit.
Brush top of potato batter with oil.
Bake for about 20 minutes or until golden brown.
You can broil for 1-2 minutes if you'd like it crispier.



Serve hot. You can eat latkes with apple sauce, ketchup, sauerkraut, sour cream and dill, green onions, tomato sauce, and even kimchi --- yum!

Enjoy!