

Traditional Latkes

Traditional for Chanukah. They remind me of very tasty hashbrowns.

AMOUNT: makes about 2 dozen 2½-inch potato pancakes

1. Wash potatoes. If you prefer to peel potatoes, place them a bowl of cold water until you grate them. Grate potatoes (medium shred with food processor or hand grate). Place potatoes in a colander and rinse completely with cold water. Let sit for 5 minutes, then well rinse again (this helps eliminate the starch, which turns the potato a reddish color). **Squeeze the water out of the potatoes and let sit in colander** while you prepare the remaining ingredients.

6 organic Idaho or russet potatoes

2. Grate the onion. Mix grated onion, green onion, eggs, flour, baking powder, salt and pepper in a bowl. Add grated potatoes. Toss and mix well using wooden spoons or your bare hands:

1 medium onion

½ cup chopped green onions (including green part)

2 eggs, lightly beaten

¼ cup flour

½ teaspoon baking powder

½–1 teaspoon Sea Salt, to taste

Freshly ground pepper, to taste

3. Heat about ¼ to ½ inch of oil in a nonstick skillet on medium-high heat. When the oil is hot, use a large serving spoon to scoop up the latke mixture. Press onto the spoon with your hand and gently drop the spoonful into the skillet. The latkes will be about 2 to 3 inches in diameter. Fry until latkes are golden on each side, approximately 2 to 3 minutes each side. Drain on paper towels. Serve immediately or keep warm in oven until ready to serve.

olive oil for frying

4. Serve with sour cream and applesauce.

sour cream

applesauce