

## Latkes (Potato Pancakes)



Latkes (potato pancakes) are a traditional Hanukkah favorite served as an appetizer or side dish.

### Tools

- Large bowl
- Large mixing bowl
- Heavy skillet
- Box or hand grater

### Ingredients

- 12 large potatoes
- 4 eggs
- 1/2 - 3/4 cup finely chopped onion
- 1/2 - 3/4 cup matzo meal
- 2 teaspoons salt
- Too much oil (your choice of kind)

### Directions

1. Peel the potatoes and immerse them in a large bowl of cold water.
2. Place eggs and chopped onion in a mixing bowl and beat them together while adding matzo meal.
3. Pat dry the potatoes and grate them using the large holes on a box or hand grater. Do not, under any circumstances, use a blender or food processor. The grating must be coarse.
4. Drain the potatoes well. Press them as best you can to get the water out of those suckers. Lay them on a tea towel and squeeze to gather additional moisture.
5. Stir grated potatoes into the onion-egg-matzo meal mixture until evenly blended.

6. Form the mixture into pancakes (about 5 inches diameter) that are not quite flat. They should be about 1/2 inch thick at the center and a little thinner on the outside so that when the pancakes are cooked through, the edges are raggedly crisp.
7. Heat oil in heavy skillet at moderate heat until very hot. Reduce heat slightly. Set pancakes in oil and sauté, turning once or twice, until golden brown.

Serve hot with sour cream and applesauce.

Recipe serves 4 hungry people, or 6 moderately hungry people, or eight dabblers.

Preparation time is surprisingly long but worth it.

*Source: <http://www.jewishmag.com/74mag/latkes/latkes.htm>*