



CLASSIC POTATO LATKES

RECIPE ADAPTED FROM NYTIMES.COM | MAKES ABOUT 1 DOZEN

The potato latke is a traditional celebratory food of Hanukkah. Frying the potatoes in oil is emblematic of the oil lasting eight days instead of what seemed only enough for one.

- 3 large Russet potatoes (about 2lbs), scrubbed
- 1 large onion (8 oz), cut in half from root end to top and peeled
- 2 large eggs, beaten
- ½ C all-purpose flour
- 2 teaspoons coarse kosher salt (or 1 t fine sea salt), plus more for sprinkling

- 1 teaspoon baking powder
- ½ teaspoon freshly ground black pepper
- oil for shallow frying, such as vegetable, canola, or peanut
- applesauce and sour cream for serving

Using a food processor with a coarse grating disc, grate the potatoes and onion. Remove potato and onion mixture from bowl of food processor and replace grating disk with blade attachment. Add 1/3 to 1/2 of potato and onion mixture back to food processor and pulse mixture 4-5 times or until strands breakdown a little smaller but not to the point of looking like mashed potatoes. Alternatively, use the large holes of a box grater and grate 2/3 of potatoes and all of onion onto a cutting board or plate. Grate last 1/3 of potato using the small holes of the box grater. Transfer all of the mixture to a clean dishtowel or triple layer of cheesecloth that is set inside of a clear glass or plastic bowl and squeeze and wring out as much of the liquid as possible. Set this liquid aside, do NOT throw out!

Transfer potato and onion mixture to a large bowl. Add the eggs, flour, salt, baking powder and pepper, and mix until the flour is absorbed.

Check on potato liquid. You should see a line of separation from the liquid and the starch settling in the bottom. If it still

looks cloudy with no line of separation just wait a minute or two until is separates. Pour off the liquid portion and scrape the starch that is left on the bottom into the bowl of potatoes and mix well.

In a medium heavy-bottomed pan over medium-high heat, pour in about 1/4 inch of the oil. Once the oil is hot (a drop of batter placed in the pan should sizzle), use a ¼ cup measure, very gently, drop the batter into the hot pan, cooking in batches. Use a spatula to flatten and shape the drops into discs. When the edges of the latkes are brown and crispy, about 5 minutes, flip. Cook until the second side is deeply browned, about another 5 minutes. Transfer the latkes to a paper towel-lined baking sheet or cooling rack to drain and sprinkle with salt while still warm. Repeat with the remaining batter.

Serve immediately with applesauce and sour cream or keep warm in the oven for up to 30 minutes while you continue cooking the rest of the latkes.

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