

# Classic Potato Latkes Recipe

## Ingredients:

5 large potatoes, peeled

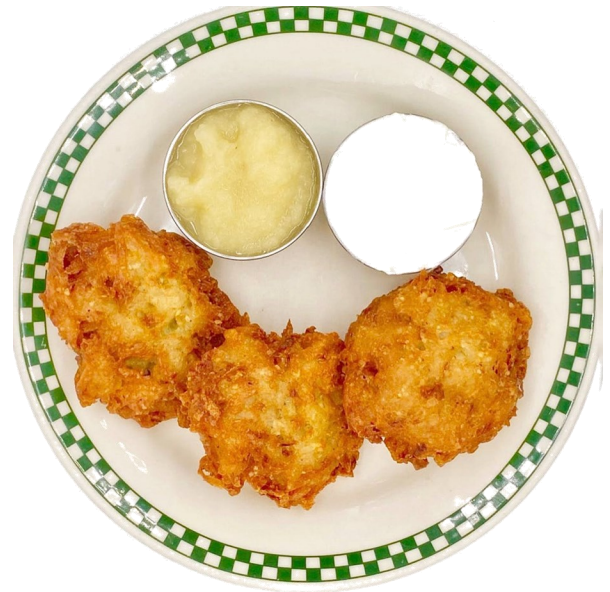
1 small onion

2 eggs lightly beaten

¼ cup matzo meal or flour

1½ tsp coarse salt (1 tsp if using kosher salt)

freshly ground black pepper



## Directions:

Grate potatoes coarsely or finely, according to your preference. Finely grate the onion.

Place grated potatoes and onion in a clean kitchen towel and squeeze tightly until all of the liquid is strained.

Place the strained potatoes and onion in a large bowl and add the eggs, matzoh meal/flour, salt and pepper.

Heat the 1-inch of oil in a large pan and drop 6 to 8 spoonful's of mixture into hot oil. Using the back of a spoon, pat down each latke to flatten it. Put as many as you can in the skillet without crowding. Putting them too close together will make them soggy.

Fry 3 to 4 minutes on each side, until golden and crisp around the edges; repeat procedure until finished with all the batter.

Blot excess oil with paper towels and serve warm with applesauce and/or sour cream