

# Crispy Ginger Scallion Latkes

BY THE GOOD HOUSEKEEPING TEST KITCHEN



YIELDS: **16**

PREP TIME: **0** hours **35** mins

TOTAL TIME: **1** hour **0** mins

## Ingredients

1/3 c. matzo meal  
3 large eggs  
4 tsp. grated peeled fresh ginger  
1 bunch green onions, thinly sliced  
3 lb. Idaho or russet potatoes  
1 qt. canola or vegetable oil  
Applesauce, sour cream or Sriracha hot sauce, optional

## Directions

1. In large bowl, combine matzo meal, eggs, ginger, green onions, and 3/4 teaspoon salt; set aside. Peel and shred potatoes.
2. Wrap one-quarter of shredded potatoes in clean kitchen towel; firmly squeeze all liquid from potatoes into medium bowl. Place squeezed potatoes in bowl with matzo meal mixture. Repeat with remaining potatoes.
3. Pour off liquid from medium bowl. Scrape starch collected on bottom of bowl into bowl with potatoes. Toss potato-and-matzo-

meal mixture until well combined. Place large wire rack over large sheet foil.

4. In 12-inch heavy skillet heat oil on medium-high until shimmering and hot but not smoking. By packed 1/4-cupfuls, scoop potato mixture and carefully scrape into hot oil to form mounds, pressing on tops to flatten slightly (do not crowd pan). Reduce heat to medium. Fry 4 to 5 minutes or until bottoms are golden brown. Turn latkes over and fry 4 to 5 minutes or until other sides are golden brown. With slotted spoon, transfer latkes to wire rack to drain; sprinkle with pinch salt. Repeat scooping, frying and draining with remaining potato mixture. Serve hot or at room temperature with applesauce, sour cream or Sriracha.

*Each about 135 cal, 4 g protein, 22 g carbs, 4 g fat (1 g sat), 2 g fiber, 215 mg sodium.*