

# TRADITIONAL HANUKKAH POTATO LATKES

*Harney Destinations: New York*

## Ingredients:

2 ½ to 3 lbs. potatoes

2 onions, peeled

3 large eggs, lightly beaten

1 tsp kosher salt

¼ tsp freshly ground black pepper

¼ to ¾ C all-purpose flour

1 C canola oil, for frying

Applesauce or sour cream for garnish

## Directions:

1. Line a platter or plate with paper towels and set aside.

2. Peel the potatoes. Place them in a bowl and add enough cold water to cover them, so they won't turn brown. When ready to prepare the latkes, drain the potatoes.

3. Place potatoes and onions in a food processor fitted with a knife blade. Pulse until smooth. Drain the mixture well, getting out as much moisture as you can.

4. Pour the potato mixture into a large bowl. Add the beaten eggs, salt and pepper and mix well.

5. Add enough flour so the mixture holds together.

6. Pour the oil into a large, deep frying pan for frying. Heat the oil over medium-high heat.

7. Carefully drop ¼ cup of the potato mixture into the hot oil. Flatten the pancake slightly so the center will cook. Repeat with additional batter, taking care not to crowd the pan.

8. Fry for several minutes on each side until golden brown and cooked through.

9. Transfer to the paper towel-lined plate to drain and continue frying the remaining latke batter in batches. You can keep the finished latkes warm in a 200° oven while you make subsequent batches.

10. Serve immediately with applesauce or sour cream, if desired.