



Latkes

INGREDIENTS:

4–5 large potatoes
1 medium onion
2 large eggs
1/4 cup matzoh meal
salt and pepper
vegetable oil

DIRECTIONS:

- Peel potatoes, wash in cold water, grate finely.
- Grate onions on larger side of grater.
- Beat 2 eggs and add to mixture.
- Blend in matzoh meal, and salt and pepper to taste.
- Heat 1" vegetable oil in large frying pan. Drop in 1 heaping tablespoon of mixture for each latke, and when it sizzles turn over until crisp and golden.
- Drain on paper towels.
- Serve with sour cream or applesauce.

Makes around six servings.
Recipe by Jane Breskin Zalben.

Happy Chanukah

