

## Potato Latkes<sup>\*</sup>

**Serves 3 – 4**

### **Ingredients:**

1 lb. russet or Yukon Gold potatoes, finely grated  
1 egg, beaten  
1 ½ T self-rising flour or matzo meal  
1 onion, finely grated  
Salt and pepper to taste  
Oil for frying

### **Directions:**

1. Squeeze the potatoes until they are dry. Mix in the egg, flour and seasonings.
2. Heat about ½ inch oil in skillet. Drop spoonfuls of mixture into hot oil, press lightly, brown on each side until golden brown on both sides. Drain on paper towels.
3. Keep warm until all are done. Serve with applesauce, sour cream or jelly on the side.

*\*The Gourmet's guide to Jewish Cooking* by Bessie Carr & Phyllis Oberman. London: Octopus Books, 1973, 60.