



Potato Latkes

Submitted by Jessica Kaufman, Director of Social Services

Ingredients:

- 4 medium russet potatoes
- 2 large eggs
- 1 small onion, finely grated
- 2 tablespoons of flour
- 1/2 teaspoon of baking powder
- 1/2 teaspoon of salt
- 1/4 teaspoon of pepper
- vegetable oil

Directions:

1. Finely shred potato in a food processor. Transfer to strainer set over a large bowl and drain well, pressing hard. Whisk eggs to blend in a large mixing bowl. Mix in onion, potatoes, flour, baking powder, salt, and pepper.
2. Pour oil into a large skillet and heat over medium heat. Working in batches, drop potato mixture by 1/4 cupfuls into skillet. Using a metal spatula, flatten into disks. Cook until golden on each side, about 5 minutes per side.
3. Transfer pancakes to a paper towel to drain. Keep latkes warm in preheated oven at 250 degrees while cooking remaining pancakes. Serve with apple sauce and sour cream.