

Chanuka

POTATO LATKES

4 LARGE POTATOES (peeled & cut)
2 EGGS
1 ONION
3 TABLESPOONS FLOUR
SALT & PEPPER
OIL FOR SKILLET

Peel potatoes, slice and soak in ice water. Chop in food processor. Drain off liquid. Chop onion in food processor and mix with potatoes. Beat eggs well and mix with potatoes and onion. Add salt & white pepper.

Pour oil in skillet to make 1/4 inch in height. Drop 1 tablespoon of mix for each pancake. Fry until crisp and golden brown, then turn over and repeat. *(add more oil to pan as needed.)

Make about 1 potato per person.

Pancakes may be made ahead of time and placed on paper towels on cookie sheets to drain. Remove paper and heat latkes in hot oven (450) until warm & crisp. Latkes may be frozen & heated up as above.