

Classic Potato Latkes

Latkes are savory potato pancakes fried in oil, traditionally served to commemorate Chanukah, the Jewish festival of lights. There are many variations, but the key is first to drain liquid from the potatoes before combining the batter. The more starchy the potato, the better the latke (use Russet or Yukon Gold). The following recipe grates the potatoes twice in a food processor: first with the grater disk and then with the standard blade. The result is a tender and fluffy potato pancake perfectly paired with applesauce.

Equipment: cutting board; peeler; chef's knife; dry measuring cups and spoons; mixing bowl, food processor or box grater; deep sauté pan or cast iron skillet; candy thermometer (optional); offset spatula

Ingredients:

6 medium or 4 large potatoes, such as Russet or Yukon gold

1 large yellow onion, trimmed and cut into eighths

2 eggs, beaten

½ cup flour or 2/3 cup matzo meal

1 tablespoon potato starch

1½ teaspoons kosher salt

¾ teaspoon ground white pepper

canola or vegetable oil for frying

1. Fit a food processor with the grater disk. (If you do not have a food processor, use a box grater, the blade with the second smallest teeth). Feed the onion eighths through mouth of the food processor, or grate on the box grater. Remove the grated onion and set aside on a large sheet pan lined with a clean cloth or paper towels.

2. Peel the potatoes and cut into pieces that fit through the mouth of the food processor. Grate the potatoes and transfer to the lined pan with the onions. Wrap them in the towel, then squeeze out as much liquid as possible, discarding the liquid and reserving the potatoes.

3. Remove the grater disk from the food processor and refit it with the standard blade (skip this step if you are using a box grater). Add the potatoes and onions and pulse until finely minced, but not mushy. Transfer to a large bowl and beat in the eggs and flour or matzo meal. Season the mixture with kosher salt and ground white pepper.

4. Heat 1-inch of oil in a large heavy-bottomed skillet. Once the oil is shimmering and hot (about 365F), carefully place ¼-cup portions of the mixture in the pan

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and cook for 5 minutes, or until golden brown on the bottom. Turn and cook for 3-5 minutes more on the other side, or until golden brown.

5. Lift the latkes from the pan with a spatula and place on a paper towel to drain. Repeat the process with the remaining batter. Serve warm with applesauce or sour cream.

Makes 6 servings.

Fresh latkes may be kept warm in a 250F oven. If prepared in advance and refrigerated, reheat them in a single layer on a sheet pan in a 450F oven for 5 to 8 minutes.