

POTATO LATKE



Prep. time:	Cook Time:	Serving Size:
10	35 minutes	6

INGREDIENTS

- 2 pounds Yukon Gold potatoes
- 1 medium onion
- 2 large eggs, beaten
- 1/4 cup flour or matzo meal
- 1/2 teaspoon black pepper
- 3/4 teaspoon salt
- 2 medium scallions, minced
- 1 cup oil of choice for frying

OPTIONAL GARNISH ITEMS:

- Sour cream or Greek yogurt
- Applesauce
- Chives

**Can be made with GF flour
if you like**

DIRECTIONS

Grate potatoes and onion using a box grater. Drain mixture. Wrap in a towel and press with hands to remove extra liquid and place ingredients in a large bowl.

Add flour to the potato/onion mixture. Mix in eggs and add salt and pepper.

Heat oil to medium heat in large skillet. Place potatoes in oil (use a large spoon for this) and flatten latkes with the spoon or spatula. Cook for 3-4 minutes per side, adjusting cook time if necessary.

Cool on a wire rack. Line a baking sheet with towels under rack to catch extra oil.

Serve with sour cream or yogurt and applesauce on the side if you wish. Garnish with chives or herb of choice.