

Potato Latkes

6 servings

Ingredients:

10 medium potatoes

¾ teaspoon salt

2 medium onions, peeled

¼ teaspoon white pepper

2 eggs

2 cup oil

¼ cup plus 2 tablespoons unbleached

1 cup sour cream

flour, divided

1 cup applesauce

1. Peel the potatoes if the skin is course; otherwise, just clean well. If peeled, keep potatoes in cold water until ready to prepare the latkes.
2. Use a food processor to grate the potatoes & keep in cold water. Use a food processor to grate the onions. Drain well.
3. Blend the potatoes & onions with the eggs, ¼ cup flour, the salt and pepper.
4. Heat 1" of oil in a medium-size frying pan. Drop about 1 tablespoon of the mixture for each latke into the skillet and fry, turning once. When golden and crisp on each side, drain on paper towels. If the mixture falls apart when dropped into the hot oil, add the additional 2 tablespoons flour. Serve with sour cream and applesauce.

From "The Jewish Holiday Kitchen" by Joan Nathan.