

Classic Potato Latkes

Note: Adapted from "The Essential Book of Jewish Festival Cooking" by Phyllis Glazer with Miriyam Glazer.

Ingredients:

- 1 pounds boiling potatoes, peeled (2 large russet potatoes)
- 1 large onion, sliced in half crosswise
- 2 large eggs, beaten
- 1 teaspoons salt
- $\frac{1}{4}$ teaspoon pepper
- $\frac{1}{2}$ cup matzo meal
- $\frac{1}{4}$ cup vegetable oil
- 1 $\frac{1}{2}$ cups applesauce



Directions:

1. Coarsely grate the potatoes and onions on the medium side of a grater into a large bowl. (Work quickly so the potatoes do not discolor)
2. Add beaten eggs, salt and pepper, and mix well. Fold in the matzo meal. Let stand, while heating one-fourth cup oil in a medium skillet over medium heat.
3. Scoop up one heaping tablespoon of the mixture and place it in the hot oil. Press down gently with the back of a spoon to flatten and form the latke. Repeat to form 4 to 5 latkes, depending on the size of pan, leaving space between them to facilitate turning.
4. Fry on medium heat until golden, about 2 minutes per side. Transfer the latkes to a paper towel-lined plate to drain. Repeat until all the latkes are cooked, adding additional oil as necessary for frying. Serve warm.
5. Dip in applesauce.

Yield: Makes 12 to 14 latkes: 4 to 6 servings

Note: If you are not serving them immediately, reheat the latkes in a 400°F oven for about 7 minutes. Remove and drain on paper towels, then serve immediately.