

## Latkes

*Whether preparing for Hanukkah or looking for a delicious potato recipe, Latkes are a must. The simple goodness of this recipe will have you wanting more!*

### **Ingredients**

- 4 medium white potatoes
- 6 tablespoons canola oil or olive oil
- 3 eggs, beaten
- 2 tablespoons matzo meal
- 2 teaspoons kosher salt
- 1/2 teaspoon coarse black pepper
- Applesauce or sour cream (optional)



### **Directions**

- Prepare a large bowl filled with cold water.
- Peel potatoes, and as you finish each, place in cold water to prevent browning.
- Heat oil in a large skillet over medium heat.
- Use a cheese grater to grate potatoes.
- Add eggs, matzo meal, salt and pepper and mix well.
- Drop 6 to 8 spoonfuls of mixture into hot oil. Using the back of a spoon, pat down each latke to flatten it. Put as many as you can in the skillet without crowding. Putting them too close together will make them soggy.
- Fry 3 to 4 minutes on each side, until golden and crisp around the edges; repeat procedure until finished with all the batter.
- Blot excess oil with paper towels.
- Serve warm with applesauce or sour cream, if desired.

**Tip:** Corn meal is a great substitute for matzah meal, and will also make your latkes nice and crispy