



### Potato Latkes

*These delicious fried potato treats are a Hannukah tradition, served with applesauce or sour cream. They are so tasty you may want to make them any time of year! Enjoy!*

Active Time: 20 minutes

Total Time: 30 minutes

Yield: About 6 large or 12 small

#### Ingredients:

2 pounds russet potatoes (about 4 large), grated with your Cuisinart grating tool or on the large holes of a box grater

1 yellow onion, grated on the large holes of a box grater or with your Cuisinart grating tool

1 1/2 teaspoons HH Holiday Blend Salt or sea salt

1/4 teaspoon freshly ground pepper

2 large eggs, lightly beaten

1 tablespoon matzo meal or all-purpose flour

Peanut oil or coconut oil for frying

Sour cream and applesauce (1 to 2 cups of each for serving)

- 1) Start by grating the potatoes. Place in a large bowl and add a pinch of salt and toss. Let sit for 5 to 10 minutes.
- 2) In a separate bowl, add eggs and lightly beat.
- 3) With a dish towel, place the potatoes in the middle, and connect the four corners to make a "pouch". Twist the towel and let the liquid drain out of the potatoes (about 1/2 to a cup should come out). Discard liquid and place the potatoes back in their bowl.
- 4) Add eggs, onion, salt and pepper to potatoes and stir until coated and incorporated. Sprinkle matzo meal (or flour) and toss until combined and evenly coated.
- 5) Turn on the heat to medium high in a large skillet or flat top with about 2 tablespoons of oil until oil is almost smoking. Place over medium. (To test, drop a small bit of batter into the skillet; it should sizzle upon contact.)
- 6) Depending on the size of latke you want, place the desired amount of the potato's mixture in the pan, then flatten out with a spatula.
- 7) Turn down heat to medium.
- 8) Continue to press down the latke while it cooks about 2 to 3 minutes on each side. When the potatoes are golden brown, flip them (like a pancake!) and cook the other side.  
\*\*Remember these were raw potatoes, so they need to cook, if they start to burn, turn down the heat.
- 9) When done, transfer to a paper-towel-lined wire rack to drain. Sprinkle with a tiny amount of salt to taste. Repeat with remaining batter. Serve immediately with our cream and applesauce. Or keep warm for up to 15 to 30 minutes in a 200-degree oven on a cookie sheet.

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