

Latkes - makes 12



INGREDIENTS

3 to 4 potatoes
1/2 onion
1 egg
2 tablespoons matzo meal or
unseasoned dry breadcrumbs
1 teaspoon salt
ground black pepper
1 cup vegetable oil
Apple sauce and sour cream, for
serving

EQUIPMENT

Measuring cups and spoons
Knife and cutting board
Food processor with shredding
blade
Cheesecloth or clean, thin kitchen
towel
Wooden spoon
Mixing bowl
10- to 12-inch cast iron skillet
Fish spatula
Fork
Paper towels
2 rimmed baking sheets
Wire cooling rack

INSTRUCTIONS

1. Heat the oven to 200°F. Line 1 rimmed baking sheet with a double layer of paper towels. Fit a wire rack onto a second baking sheet.
2. Scrub the potatoes well, but do not peel. Cut each potato in half crosswise. Peel and halve 1/2 medium yellow onion.
3. Grate potatoes and onion with a grater or food processor.
4. Make a cheesecloth bundle and squeeze liquid from potato and onion. Transfer the grated potato and onion onto a large triple layer of cheesecloth. Gather the corners up and tie around the handle of a wooden spoon. Hang the bundle over a large bowl, then twist and squeeze the potatoes and onion as hard as you can until no more liquid comes out.



5. Pour off the liquid, but keep the potato starch.
6. Toss the latke ingredients together with your fingers. In a bowl add the potatoes, onion, 1 large egg, 2 tablespoons matzo meal or breadcrumbs, 1 teaspoon kosher salt, and 1/8 teaspoon black pepper to the bowl of starch. Mix with your fingers.



7. Heat the oil over a medium-high heat until a piece of latke mixture dropped in sizzles immediately.
8. Form latkes one at a time. Scoop 1/4 cup of the latke mixture onto a fish or flat spatula. Flatten with your fingers to a 4-inch patty



9. Fry the latkes until golden on both sides. Slide the latke into the hot oil, using a fork to nudge the latke into the pan. Repeat until the pan is full but the latkes aren't crowded. Cook until deeply golden-brown, 4 to 5 minutes per side, adjusting the heat as needed.



10. Drain the latkes. Transfer the latkes to a paper towel-lined baking sheet to drain for 2 minutes.

11. Serve with applesauce and sour cream or keep warm in the oven. Serve immediately with applesauce and sour cream, or transfer the latkes to the wire rack and keep warm in the oven for up to 30 minutes while you continue frying the remaining latkes.

Latkes are best eaten straight away but you can re crisp in a 300°F oven for 5 to 10 minutes.