

SWEET TASTE OF TORAH

This snack relates to this week's lesson. Please take these as suggestions and make necessary changes based on your individual dietary needs.

Latkes



Ingredients:

- 2½ lbs. russet potatoes, peeled
- 1 medium yellow onion
- 1½ tsp. salt
- 3 large eggs
- ½ c. potato/corn starch
- ½ tsp. baking powder
- Cooking oil of choice

Toppings

- Applesauce
- Sour cream
- Onions or chives (chopped)

Instructions:

1. On the large holes of a box grater or with a food processor, shred peeled and quartered potatoes and onion.
2. Place potato/onion mixture into a colander and squeeze out excess liquid using a cheese cloth or paper towels.
3. Transfer to a bowl and mix in salt, eggs, potato/corn starch, and baking powder.
4. Shape all your latkes before placing them into skillet to make the frying process go quicker. If needed, squeeze out final liquid and/or add more starch so that the latkes hold together.
5. In a large nonstick skillet, heat oil over medium heat (a few drops of water should sizzle when added). In batches, carefully drop latkes into oil, pressing to flatten. Cook until crisp and golden, about 4 minutes per side, adjusting heat as needed.
6. Place latkes on paper towels to soak up extra oil.
7. Serve warm with desired toppings listed above. Enjoy!
8. You can keep cooked latkes warm in a 250°F oven until ready to serve.