

Potato Latkes – Recipe



You'll need onion, oil, salt, potatoes, eggs, flour and oil. While the recipe works with any type of potato, using Yukon Gold will be much more aesthetically pleasing because they discolor much more slowly than other potatoes and will keep your mixture looking bright and fresh for longer. They also have a buttery taste which will take your latkes to the next level.

Ingredients (did my best to convert them to US measurements) for 16 latkes

½ an onion
2 tablespoons oil
3 tablespoons kosher salt, divided
1.5 lbs. Yukon Gold potatoes
2 eggs
¼ cup flour
Canola oil for frying



Preparation

Dice the onion and sauté it in 2 tablespoons oil and 1 tablespoon salt until golden.

Grate the potatoes (by hand or in a food processor). Immediately transfer the grated potato to a bowl of cold water.

Place the eggs, flour, fried onion and 2 tablespoons salt in a separate bowl. Drain the grated potato well, add it to the rest of the ingredients and mix immediately.

Heat 2-4 tablespoons of oil in a frying pan, over medium heat. Test the oil by dropping a tiny bit of the mixture into the pan. When the oil sizzles upon contact, it is ready.

For uniform latkes, use a 1/4 or 1/8 cup measuring cup. Scoop the batter and gently drop it into the oil. Press down gently with the back of the measuring cup to flatten. Fry 2-3 minutes until golden, then flip the latkes and fry 1-2 minutes on the second side. Repeat until all the mixture has been fried. (You will need to add more oil to the pan every couple of batches.)

TIP: Add a small piece of carrot to the oil you're frying in. When the carrot starts to look shriveled and brown, replace it with a fresh piece. The carrot helps absorb the burnt taste from the oil, and you can keep frying for longer without changing the oil.

Latkes taste best fresh, but if you need to make them in advance, I recommend reheating them in a frying pan with a tiny bit of oil to help them crisp up again.

You can serve them with apple sauce or sour cream, or just eat them as is.



ENJOY