

Latkas

From Janet and Edith

Serves 4

6 Medium potatoes
1 Onion
2 eggs
1/2 C bread crumbs
1 tsp salt
Vegetable oil for frying

Grate potatoes coarsely either by hand or with a food processor. I use a dishtowel to lay the potatoes on and then wring it tightly to squeeze out the excess liquid and starch.

Grate onion on fine side of grater and add this plus the liquid it makes to the potatoes. Add eggs, breadcrumbs and salt, stir well.

Heat a shallow amount oil in a heavy pan. Use about two heaping tablespoons of potato mixture for each latka. Drop the potato mixture into the hot oil and make it a little flat with a spatula.

When one side is crispy turn the latka over and fry the other side until crisp.

Serve immediately with apple sauce or sour cream.

Note: If you want an early start, just place the grated potatoes in a pot of water until you are ready to assemble them, then wring them out. This way they won't turn orange and get all starchy.