POTATO LATKES

Ingredients

- 5 medium potatoes or 2 large Russet potatoes
- 1 egg
- 1/2 onion, chopped
- 3-4 cups oil, for frying
- Salt and pepper, to taste

Instructions

1. Shred your potatoes using a cheese grater.
2. Place the shredded potato in a dishtowel or cheesecloth and squeeze out over the sink to rid of excess moisture.
3. Combine the shredded potato, egg and chopped onion in a medium-sized bowl.
4. Heat the oil in a large frying pan over medium-high heat.
5. Flatten a 1/2 cup of the shredded potato mixture in the palm of your hands and carefully add to the oil. Repeat so that you have 3-4 potato latkes cooking at the same time.
6. Fry for about 2 minutes (until golden) before flipping carefully using metal tongs. Fry until completely golden and remove to a paper towel-lined plate to drain excess oil.
7. Repeat with remaining potato mixture.

Recipe offered by Gail K. Evenari