

Name_____ Date_____

Potato Pancakes (Latkes)

4 lbs. potatoes	1 cup flour (reg. or gluten free)
1 large onion, peeled	3 eggs, beaten
2 teaspoons salt	olive oil (for frying)

Directions:

1. Preheat oven to 200 degrees or "warm" setting.
2. Peel potatoes and submerge in cold water. Grate the onion into a large bowl. Over a clean dish towel, grate the potatoes using the larger grate of a box grater. You can also use the grater attachment of a food processor.
3. Gather the potatoes up in the towel and squeeze out as much of the liquid as you can over the sink. Add the dry potatoes to the onions and mix as you go.
4. Heat 1/4 inch of olive oil in a large, heavy skillet (cast iron works best) over medium-high heat, until just below the smoking point.
5. Add remaining ingredients to the batter, and stir until fully combined. Place a small handful of batter (approximately 1/4 cup) in the hot oil at a time, gently pressing each latke with the back of the spatula so that it is no more than 1/3" thick. Fry until completely golden-brown on the bottom and crispy around the outside corners. Flip and brown on the second side.

6. Transfer latkes to a plate lined with paper towels or several layers of brown paper (I use grocery bags). Allow paper to absorb excess oil, then transfer latkes to a cooling rack placed over a baking sheet in the preheated oven, where they will stay warm until ready to serve. Serve hot, with sour cream and applesauce.

STEPS TO MAKING LATKES:

How many do you remember? Draw pictures and label.

Potato latkes taste like _____

What I wonder about potato latkes is _____
