

Hanukkah Signature Recipe

Ingredients

½	Onion, diced
2 tbsp.	Oil
3 tsp.	Kosher salt, divided
1½ lbs.	Yukon gold potatoes
2	Eggs
¼ cup	Flour

Oil for frying

*Applesauce and
sour cream on side
as desired*

Traditional Hanukkah Potato Latkes

Yields 16 latkes



Directions

1. Heat 2 tbs. oil in skillet, sauté the onion with 1 tsp. salt until golden.
2. Grate the potatoes (by hand or in a food processor). Immediately transfer the grated potato to a bowl of cold water.
3. Place the eggs, flour, sauteed onion and 2 tsp. salt in a separate bowl. Drain the grated potato well, add it to the rest of the ingredients and mix immediately.
4. Heat 2-4 tbsp. of oil in a skillet 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.
5. For uniform latkes, use a ¼ cup or ⅛ 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.)
6. Serve hot with applesauce and sour cream on the side.

