



Grandma's Latkes

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 large, starchy potatoes (Russett recommended)
- 1 large yellow onion
- 2 1/2 tablespoons kosher salt (less if using granulated)
- 2 eggs
- 1/2 cup matzo meal
- Neutral oil (grapeseed, corn, canola) for frying

Instructions

This recipe is labor intensive to do by hand, a piece of cake to do with a food processor. Either way, a delicious homage to growing up jewish!

1. Finely shred the potatoes and onion, either with a box grater or in a food processor. You want thin strings, not mush.
2. To get rid of starch, rinse with plenty of cold water and drain and squeeze as dry as you can get it. There will be some water, that's fine.
3. Mix all of the ingredients in a large bowl. You should have a slight batter, but add more egg or matzo meal to adjust.
4. Bring a pan with 1/2 inch of oil to medium heat. A drop of batter or flour should sizzle, but not smoke.
5. Using an ice cream scoop or two spoons, gently drop small balls into the batter, smushing them down to about 3/4" thickness. Fry about three minutes on each side, or until golden brown.
6. Blot dry on paper towels and serve with applesauce and/or sour cream.

