

POTATO LATKES

Ingredients:

4 or 5 potatoes, peeled
1 onion, cut in half
1 egg
2 heaping tablespoons of matzo meal
Salt and pepper to taste
1 cup oil (canola or safflower are good choices) for frying

Yields 7-8 latkes

Instructions:

Heat oil in a heavy skillet.

Using the coarse grater on a box grater, grate the potatoes into a large bowl. Grate the onion into the bowl. Press down on the mixture with a cotton dishtowel to absorb moisture. Add one egg and 2 heaping tablespoons of matzo meal. Stir to mix thoroughly. Sprinkle with salt and pepper to taste. Be liberal with the salt.

Test the oil by dropping a strand of grated potato into the oil. If the oil bubbles around the edges of the strand, it's ready.

Using your hands, mold the potato mixture into rough patties the size of your palm, squeezing as much liquid as you can out of the patties as you make them.

Ease each patty into the oil. Cook until golden brown on the lower side, then flip each patty over with a spatula and cook the other side until golden brown.

Using a spatula, remove the latkes from the oil and place on a cookie sheet with a double-thickness of paper towels underneath to absorb excess oil. Pat the top of the lakes with paper towels to remove excess oil. Transfer the latkes to a serving plate and serve hot, with the traditional toppings of sour cream and applesauce.

(Joanie's dad Norman liked Gold's Hot Horseradish on his.)