

Classic Latkes

Instructions

 Classic

Latkes</p><p> </p><p>Makes about

15</p><p>1 large egg
1 tsp. salt
1/4

tsp. black pepper
1 1/2 lbs. russet potatoes,
peeled (about 4 potatoes)
1 medium onion
1/4 cup all-purpose flour
6 Tbsp. canola or

olive oil</p><p>1. Place the egg in a large bowl
and beat lightly with a fork. Stir in the salt and

pepper.</p><p>2. Use a grater attachment on a food
processor or a box grater to shred the potatoes

and onions together. Add them to the bowl with the
egg and toss until thoroughly combined.</p><p>3.

Heat 2-3 tablespoons of oil in a large skillet

over medium high heat. Use a 1/4 cup dry measuring
cup to scoop the potato mixture out of the bowl

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and into the pan. Pat the top of each scoop lightly to form 3-inch diameter latkes. Cook until golden brown on the underside, about 5-6 minutes. Turn and cook until golden brown and cooked through, another 4-5 minutes.

4. Serve immediately or keep warm briefly in a 250-degree oven.