

Latke (potato pancakes)

Ingredients:

2 cups peeled and shredded potatoes
2 tbsp grated onion
3 eggs, beaten
2 tbsp flour (all-purpose)
1 ½ tsp salt
Sour cream and applesauce to pair

Directions:

Potatoes and onions need to be squeezed of all water. Stir potatoes, onion, eggs, flour, and salt together. In a large skillet, heat the oil until hot. Tip: heat the skillet BEFORE putting oil in it. Place spoonfuls of the mixture into the hot oil (like you would a regular pancake), pressing down on them to form 1/2 inch patties. Make sure they're brown on both sides. Remove from the skillet and place on paper towels, removing all moisture. Serve hot with sour cream.