

POTATO LATKES

4 pounds Idaho potatoes, peel on, scrubbed, patted dry and grated in processor

2 onions, grated

2 eggs, lightly beaten

1/2 cup flour

¾ t. baking powder

pepper and salt to taste – lots

1. Grate unpeeled potatoes using grating blade in processor or by hand and place in glass bowl for twenty minutes

2. After the 20 minutes, transfer potatoes to a large colander and drain for 10 more minutes

3. After the ten minutes, use the sink sprayer and with your clean hands, run the potato shreds through cold water for several minutes until potatoes have turned white again and all starch is removed

5. Place potato shreds on a clean kitchen towel in one layer and roll into towel squeezing to remove all moisture and potatoes are totally dry. Remove to clean bowl

6. Grate peeled onions using grating blade in processor or by hand and place in separate bowl; squeeze dry with kitchen towel

7. Using a fork, to the dry potatoes add beaten eggs, flour, baking powder, salt and pepper to taste. Should taste very salty

8. Heat liquid fry oil or corn oil or peanut oil in nonstick skillet over medium high heat to cover pan to about 1/4"

9. As a test, slowly drop a level spoon of mixture ensuring the potato latke sets before spooning the next ones – sauté several minutes to golden brown before turning, pressing lightly. If necessary, add a little more flour to hold potato mixture together

10. Place golden brown latkes on a brown paper bag to drain

11. To reheat, preheat oven to 400 degrees. Place latkes on a cookie rack over a cookie sheet and heat five or six minutes until warmed through. Can be frozen and reheated from room temperature if desired

12. Serve with applesauce or sour cream and chives