

Perfect Latkes

A foolproof recipe for perfect latkes, golden brown & crispy on the outside, tender & savoury on the inside.

Preparation Time: 20 min.

Cook Time: 30 min

Servings: 24 latkes or 12 if 2 each

Amount	Ingredient	Cost - date:
1 (8 oz)	Onion, large	
2 lb	Yukon Gold Potatoes, peeled (Russet potatoes also work)	
2	Eggs, large	
1 tsp	Fine Sea Salt	
1/2 tsp	Black Pepper	
1/2 tsp	Garlic Powder	
16 oz or less	Vegetable Oil or Avocado Oil	
Optional Toppings	Sour cream, Applesauce, Salsa, Hot sauce	
	Cost for the total recipe:	
	Cost for 1 serving:	

Preparation:

1. Set the oven to warm (150 degrees F). Place a metal cooling rack on a baking sheet.
2. Peel the onion, quarter it, and then process it in the food processor until it's finely chopped. Place in a colander, and place the colander on top of a bowl.
3. Using the fine shredding disc of your food processor, shred the potatoes. Place them in the colander.
4. Use your clean hands to mix the onion and potatoes. Press on the mixture with your hands, repeatedly, to extract as much liquid as you humanly can into the bowl. **This is the single most important step in this recipe.** The drier the mixture is, the crispier the latkes will turn out, and the less risk of them falling apart. Resist the temptation to add flour to help absorb the liquid: it is unnecessary and will result in suboptimal results.
5. In a large bowl, whisk together the eggs, salt, pepper, and garlic powder. Add the drained onion/potato mixture and use a fork to mix well.
6. Heat the oil in a 12-inch nonstick skillet over medium heat until hot but not smoking (or a griddle), about 4 minutes. The oil should cover the bottom of the skillet.
7. Spoon about 2 tablespoons of mixture per pancake into the skillet, pressing on them a little with a spatula to flatten. If using a 12-inch skillet, you'll be able to fry 4 latkes at a time. I fry in 2 skillets simultaneously – it cuts the frying time in half and is quite doable.
8. Cook the latkes until their undersides are browned, about 5 minutes. Turn them over and cook until the other side is browned, about 5 more minutes.

9. Transfer the cooked latkes to paper towels to drain, then place them on the prepared baking sheet and keep them in the warm oven while you finish frying more batches. Between batches, mix again the egg/potato/onion mixture - it tends to separate.

<https://healthyrecipesblogs.com/latkes/>

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“Give us this day our daily bread.” Matthew 6:11