

# Food Recipes

## Idaho Potato Latkes



Potato Latkes w Chive Sour Cream

### INGREDIENTS

6 medium russet potatoes  
1 small onion  
2 large eggs  
3tbs matza meal or regular flour  
1 tsp salt  
1/4 tsp ground pepper

### IDAHO POTATO LATKES

Grate 6 medium Idaho Russet potatoes into a bowl of lightly salted cold water. Drain the water off and press out the rest.

Stir into the potatoes, 1 finely chopped medium onion. Add 2 large eggs, 3 tablespoons of matza meal or regular flour, 1 teaspoon of salt, and 1/4 teaspoon of ground pepper.

Heat 1/4 inch oil in a iron skillet over medium high heat. Heat until a single drop of water dropped into oil splatters. Using a large cooking spoon (3 tablespoon size) add large spoon of potato batter to hot oil and fry until golden brown. Turn over and again fry until golden brown. Place on a brown paper bag or paper towel to sop up the excess oil.

Put the cooked latkes on a cookie sheet and into warm 200 \* oven until all the mixture is fried.

SERVE WITH APPLESAUCE, SOUR CREAM, or JAM.