

Potato Latkes

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Recipe: Ilise Goldberg with Jan and Allen Lev

Yield: Makes 20-28 latkes, depending on size of the pancakes

INGREDIENTS:

- 5 lbs Russet Potatoes, well washed
- 4 Eggs
- 1 ¼ Cups chopped Onions, Drained (grate in food processor)
- 4 Tablespoons Matzo Meal, Panko and/or flour (may add more if too wet, less if too dry)
- 1-2 Teaspoons Salt
- 1 Teaspoon Baking Powder
- ½ Teaspoon ground Black Pepper
- Pinch Baking Soda
- Canola Oil for frying



DIRECTIONS:

- Grate potatoes in food processor – no need to peel potatoes. Cut the potatoes into cubes to prepare for the food processor.
- Do all potatoes with the grating disk, and then do half of the grated potatoes with the steel blade.
- Drain as much liquid from the potatoes as possible – very important as wet potatoes don't fry well. And don't be surprised that the potatoes first turn pink and then brownish. They get browned in the cooking process and no one pays that much attention to the fact that they're not white inside.
- In another bowl beat eggs; mix eggs into potatoes, then add onions, salt, baking powder, baking soda and pepper.

- Add matzo meal/panko/flour, adjusting the quantity as necessary (see note above).
- Pour oil into skillet to depth of about 3/4- inch (That way, the pancakes will be covered by the oil and cook better). Heat until hot but not smoking – about 375 degrees. (To test put a small piece of onion in the oil and when it starts to turn brown the oil is hot enough.)
- Add batter to skillet with a large spoon (or form the patties in your hand to allow for the ability to squeeze out excess liquid), leaving about 1 inch between each. Flatten slightly with back of spoon.
- Cook for 5 to 6 minutes or until crisp and golden, turning with two forks or tongs halfway through.
- Transfer to paper towels; drain well. Serve hot.
- To freeze, place on a cookie sheet in single layer and place in freezer.
- When frozen nice and hard transfer to plastic bags. To bake the latkes from frozen, cook in a 450-500 degree oven for 7 to 10 minutes.