

Foolproof Potato Latkes

Oscar · 28/09/2024

**Prep Time**

40 mins

Difficult

Medium

Servings

5

Description

This is my mothers crispy latke recipe Its been a smashing hit at dozens of Chanukah parties The secret is in the potatoes which are crushed rather than grated resulting in a light crispy latke Applesauce and sour cream are favorite accompaniments for these latkes Make an interesting tuna salad cut up some veggies and you have a full meal

Ingredients

- - 4 potatoes
- peeled and cubed - 1 onion
- chopped - 2 eggs - 2 teaspoons salt - 2 tablespoons all-purpose flour
- or as needed - 1 teaspoon baking powder - $\frac{1}{4}$ cup canola oil
- or as needed

Instructions

1. Place 1/4 of the potatoes
2. onion
3. eggs
4. salt
5. flour
6. and baking powder in the bowl of a food processor; pulse several times until the vegetables are finely chopped. Add remaining potatoes and pulse again until all potatoes are finely chopped and mixture is thoroughly combined. Heat canola oil in a skillet over medium heat. Scoop up about 1/3 cup of potato mixture at a time and place in skillet. Fry latkes until brown and crisp on the bottom
7. 2 to 3 minutes. Flip and cook other sides until brown
8. 2 to 3 minutes longer. Repeat with remaining potato mixture
9. replenishing oil as needed. Serve hot.