

## Latkes

gemacht von Stacey L.

2  $\frac{3}{4}$  lb. white potatoes (about 4 medium)  
1 large onion  
2 eggs, well beaten  
1  $\frac{1}{2}$  tablespoon matzoh meal (or flour)  
 $\frac{1}{4}$  teaspoon black pepper

Peel and cut half of the potatoes into one-inch chunks. Boil in salted water until tender (about 20 minutes). Drain and pass through a food mill (or process smooth in a food processor). Sprinkle matzoh meal on top of this.

In a large bowl, shred one large onion . Then shred both peeled potatoes into the onion, mixing together the potato shreds with the onions to keep the potato threads from discoloring. Squeeze as much liquid as possible from the onion-potato mixture by placing the shredded vegetables into a piece of cheesecloth and twisting until no more liquid can be extracted.

Return to large, dry bowl and add egg, pepper and salt. Add the pureed/milled potatoes to the shredded potatoes and combine thoroughly. Form into palm-sized patties that are about  $\frac{1}{2}$  to  $\frac{3}{4}$  inches high. Fry these patties in  $\frac{1}{4}$  to  $\frac{1}{2}$  inches of corn oil (do not use olive oil). The patties will need to cook for about 5 minutes on the first side, so if they do more than go slightly brown, after a minute or two, your oil is too hot. Flip after five minutes with a spatula and fork and cook on the other side for about 2 minutes, or until dark golden brown. Drain thoroughly on paper towels.

Serve with applesauce, salt and sour cream.