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Potato Latkes

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INGREDIENTS:

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| 1) | 2268 Grams Of Russet Potatoes (5 Lbs) | 5) | Canola/vegetable Oil (At Least 2 Liters) |
| 2) | 1134 Grams Of Yellow Onions (2.5 Lbs) | 6) | 14.4 Grams Of Salt, Kosher (1 Tbsp) |
| 3) | 29 Grams Of Matzo Meal (1/4 Cup) | 7) | 1.15 Grams Of Black Pepper (1/2 Tsp) |
| 4) | 4 Eggs (2 - 4 As Needed) | | |

INSTRUCTIONS:

- 1) Equipment needed: cuisinart with shredding disc, 2 large bowls (one deep), one small bowl, large dish towels you don't mind staining, large cast-iron skillet, lots of paper towels, a fine mesh skimmer.
- 2) Peel the potatoes and store in the large bowl in water. Peel the onions. Put a dish towel in the bottom of the 2nd bowl.
- 3) Cut the potatoes into small enough slices they fit through the food processor's opening. Shred potatoes. When the container is full, put the contents into the bowl with the towel. Do this for two containers of potatoes.
- 4) Repeat the process with the onions, but drain the liquid before adding to the bowl.
- 5) Remove as much liquid as possible from the potato mixture. To do this either: a) wrap the dish towel into a bag around the mixture, pulling up the corners and tying them in a knot. Holding the bag over the smaller bowl, twist the gathered ends of the towel tightly against the bundle, squeezing it tightly. You can insert a wooden spoon below the knot and use it to twist farther. Or: b) using your hands or a dish towel, press down hard on the top of the mixture, until liquid rises to the surface. Pour the liquid into the third, smaller bowl, using the dish towel or your hands to prevent the potatoes from falling out. Push the mixture to one side of the bowl to expose part of the bottom, and repeat until no further liquid can be extracted. Do not discard the liquid.
- 6) Pour 1" or more of oil into the cast-iron skillet, and heat over medium heat while you prepare the batter. Turn the oven to 200°F.
- 7) To the potato mixture add 2 eggs, the matzo meal, salt, and pepper. Mix thoroughly. In the meantime, the potato liquid will have settled, leaving clear water over a bed of potato starch. Carefully drain the water and reserve the starch. The batter should be somewhat wet, and a latke firmly formed in your hand should hold together without breaking apart. Add potato starch if needed. If the mixture is too dry, add another egg and adjust starch as necessary.
- 8) Make a test latke. Prepare a plate with paper towels. Check the oil by adding a single shred of potato -- it should bubble vigorously and audibly. Using a slotted spoon, press about 1/4 cup of batter into a firm puck, letting any liquid drain back into the potato mixture. If it's too oblong, reshape gently. Slide it carefully into the oil. Cook until the bottom of the latke is golden brown with only a little yellow remaining, about 1 minute, then carefully turn. After another 60-90 seconds, when both surfaces are cooked but the edges are not charred, remove and drain on paper towels. Cut latke in half and inspect the interior -- it should be a little wet in the center still, but not raw. This latke will be a little unbalanced since it's the only one in the pan.
- 9) Adjust the batter as follows: a) very crispy outside, raw in center: add egg. It will conduct the heat into the interior of the latke. B) fell apart in oil: too wet? Add starch/matzo meal. Too dry? Add egg (and starch/matzo meal). C) don't be afraid to add more salt/pepper! Season liberally.
- 10) Cook several latkes at once, leaving yourself room to turn. Constantly remove any extra shreds of potato floating around! They bring down the temperature of the oil. The skimmer comes in really useful here. As latkes are done, after a few minutes of draining, add them in layers to a sheet pan in the oven. Any remaining rawness will cook off here.
- 11) Repeat last few steps including test lakta when oil changes. In between batches, carefully remove as much crud from the oil as you can. If the oil becomes too dirty, add additional oil, or if you don't have more room in the pan, replace 2/3 with fresh oil. Be sure to let it come back up to temperature.

SIDE DISH
