

Latkes – Potato Pancakes

- 4 large starchy (i.e., russet) potatoes
- 1 small sweet onion
- 3-4 eggs
- 1 cup Panko / blend of Italian breadcrumbs
- Vegetable oil / Kosher Salt

Optional Toppings Thoughts (pick whatever or eat it plain!)

- Applesauce
- Sour cream
- Smoked salmon, dill, and cream cheese
- Pastrami, whole grain mustard, and a pickle
- Cream cheese and red pepper jelly
- Yogurt, pomegranate seeds, and honey

Special Considerations that make things easier

- Cheesecloth (or a clean towel for a less optimal option)
- Multiple glass bowls
- Cast Iron Skillet large enough for two or more ‘pancakes’ to cook at once.

Ways to Make It Work

- Start by peeling 4 large russet potatoes and then grating them using a box grater. Also grate a small onion along with the potatoes.
- **THE WRINGING:** Dump the grated potatoes and onion onto cheesecloth or a fresh/clean kitchen towel. Ball it up. Then twist the ball like you’re cheating in a wrestling match. Wring all the excess water out of the potatoes into a separate bowl. You should end up with about a ½ cup of ‘water’ from 4 potatoes.
- Once all the water has been wrung out of the potatoes, put the bowl with the potato water aside. Don’t throw away any of the potato water!
- After the potato water has sat in the bowl for about 5 minutes, all the starch will set at the bottom. Empty the water, leaving just the starch in the bowl.
- At this point, start by adding 3 eggs to the bowl and beat together until eggs and starch are completely mixed.
- Into an extra large bowl, add the grated potatoes and onion bundle. Pour in the egg and starch mixture along with a cup of panko breadcrumbs. Mix together by hand until the mixture holds its shape when pressed together. If not, add another egg.
- Once mixed and pressed to a thinness of your choosing, form the potatoes into balls and smoosh them down to get crispy edges when frying them. Or else.
- Into a 12” skillet, add about ½ inch of vegetable oil and heat to 375°F. If you don’t have a meat thermometer to check, perhaps prayer would help. Add the latkes and fry each side for 3-4 minutes, or until deeply golden brown and crisp.
- Once fully cooked, place the latkes on a wire rack to drain and season with kosher salt immediately after coming out of the oil.
- Top the latkes however you like. Follow your heart.