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## Latkes done properly

Forked from [Vegan Latkes](#)Lenny Teytelman<sup>1</sup><sup>1</sup>protocols.io

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Works for me

[dx.doi.org/10.17504/protocols.io.baugietw](https://doi.org/10.17504/protocols.io.baugietw)Joanne Kamens  
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### ABSTRACT

This recipe is a traditional Eastern-European Jewish latkes (potato pancakes). This fork is my mom's recipe . It's not vegan. We eat them with spicy cranberry sauce, applesauce and/or sour cream. But the latkes are the classic kind.

### GUIDELINES

My grandmother Hannah Gershtik was always our supplier of latkes, year round, every year. As her Parkinson's progressed 15 years ago, it became harder for her to do this. I asked her to teach me and took a cooking class from her.

Of course, many different cultures have a potato pancake version, and with different names. According to [Wikipedia](#):

*Potato pancakes are associated with the cuisines of many European traditions including German and Austrian (as Kartoffelpuffer, Reibekuchen, Reiberdatschi, Erdäpfelpuffer and Erdäpfelaibchen), Dutch (as aardappelpannekoek, reifkoeken, reifjes), Belarusian (as дра́нікі draniki), Bulgarian (as patatnik), Czech (as bramborák or cmunda), Hungarian (as tócsni and other names), Jewish (as latka, Yiddish: לאַטקע,[4] Hebrew: לביבה levivah, plural לביבות levivot), Latvian (as kartupeļu pankūkas), Lithuanian (as bulviniai blynai), Luxembourg (Grompereschelcher), Polish (as placki ziemniaczane), Romanian (as tocini or tocinei), Russian (as дра́ники draniki), Slovak (as zemiakové placky), Ukrainian (as деруни deruny) and any cuisine that has adopted similar dishes.*

*It is the national dish of Belarus and Slovakia.*

We grew up in Minsk, Belarus.

### MATERIALS TEXT

- idaho potatoes
- Onion
- 1 egg lightly beaten
- 1/4 cup flour (for pesach use cake meal)
- 1 teaspoon salt
- 1/4 t pepper
- 1/4 t baking powder

### SAFETY WARNINGS

If little kids are helping fry, be careful with dropping the batter onto the skillet as the oil can splash.

### BEFORE STARTING

You'll need Russet potatoes, salt, flour, and oil for frying.

- 1 Do not peel! No need to peel! Wash 6 Russet potatoes.



- 2 Cut up the potatoes to large chunks. Put them in a food processor bowl. Using chopping blade in bowl process JUST until the potatoes are chopped in pieces 2 mm long (like very big rice perhaps). Some larger chunks will remain. Do not over process. Should not be liquid.
- 3 Put the potatoes in a bowl and add 1 onion (chopped the same way) to the bowl.
- 4 Add 1 teaspoon of salt. 1/4 teaspoon baking powder, Add  $\frac{1}{4}$  cup of flour to the potatoes, 1/4 teaspoon pepper is good too. taste it, probably add more salt. Also, no one every makes one batch because they always eat the first batch. I usually start with X4 of everything.
- 5 Now add the eggs. You can leave this out, but the texture changes. Mix well with a spoon.

- 6 Cover bottom of a frying pan with oil and heat to medium-high. Oh for heavens sakes. This is not enough oil. Add oil (we use canola but I'm always tempted to try olive as a them of the holiday) to about 3/4 inch at least. They don't absorb more if the oil is the right temperature.



image above...not nearly enough oil. Go big or go home.

- 7 Use a spoon to remove the water; keep doing this as you fry.

Put the spoon onto the surface of the batter, pressing it down a little bit. Let the liquid seep in.

YOU DON'T HAVE TO DO THIS STEP IF YOU DON'T PROCESS TOO MUCH.



- 8 Drop about 2 Tablespoons in the oil. I like to form the round latke on a big spoon and slide in the oil. Fry on one side for 3-5 minutes until crisp and golden brown, but maybe still a bit soft in the middle.

I can't figure out how to get my video to load so you can see how they should look! I'll get help on this!

- 9 Flip, add fry until both sides are golden brown.  
YUM

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