

CLASSIC POTATO LATKES

Ready in 45 minutes • Makes about 3 dozen

A timeless, crispy latke — simple, golden, and perfect for sharing. Serve hot and make more than you think you'll need. They disappear fast.

INGREDIENTS

2 large Russet potatoes (about 1 lb), scrubbed
1 large onion (about 8 oz), peeled
2 large eggs
½ cup all-purpose flour
1 tsp fine sea salt, plus more for finishing
1 tsp baking powder
½ tsp freshly ground black pepper
Safflower or neutral oil, for frying



INSTRUCTIONS

1. Grate & Drain

Grate the potatoes and onion using a food processor with a coarse grating disc. Transfer to a clean kitchen towel and squeeze out as much liquid as possible.

2. Mix

Place the drained mixture in a large bowl. Add eggs, flour, salt, baking powder, and pepper. Mix until just combined.

3. Fry

Heat about ¼ inch of oil in a heavy pan over medium-high heat. When hot, drop heaping tablespoons of batter into the pan. Flatten gently into discs.

4. Flip & Finish

Cook until edges are golden and crisp (about 5 minutes), then flip. Cook another 5 minutes until deeply browned. Drain on paper towels and sprinkle with salt while warm.

SERVING TIP

Serve immediately while hot and crispy.

Traditional accompaniments include applesauce or sour cream.