

[recipes](#)

Adam and Maxine's Famous Latkes

89 Ratings

Published [December 2012](#)

Ingredients

- ☐ 3 lb. large russet potatoes (4–6)
- ☐ 1 lb. Vidalia or yellow onions (about 2 medium)
- ☐ 1/4 cup fine plain dried breadcrumbs
- ☐ 3 1/2 teaspoons kosher salt
- ☐ 2 teaspoons baking powder
- ☐ 1/4 teaspoon freshly ground black pepper
- ☐ 2–3 large eggs
- ☐ 2 tablespoons (or more) schmaltz (chicken fat; optional)
- ☐ 2-4 tablespoons (or more) vegetable oil
- ☐ Applesauce and sour cream (for serving)

TIMELESS CHARM ON BOARD AND OFF

Come experience the best of Britain from the moment you step on board.

— SPONSOR CONTENT BRITISH AIRWAYS —

Recipe Preparation

- Preheat oven to 325°. Peel potatoes. Using the large holes of a box grater or the grater disk on a food processor, grate potatoes and onions. Transfer to a large kitchen towel. Gather ends of towel; twist over sink and squeeze firmly to wring out as much liquid as possible. Open towel; toss mixture to loosen. Gather towel; wring out once more.
- Whisk breadcrumbs, salt, baking powder, pepper, and 2 eggs in a medium bowl to blend. Add potato mixture. Using your fingers, mix until well coated. Latke mixture should be wet and thick, not soupy; mix in remaining egg if mixture is too dry and doesn't hold together.
- Line a large rimmed baking sheet with several layers of paper towels. Set a wire rack inside another large rimmed baking sheet; set aside. Heat 2 tablespoons schmaltz, if using, and 2 tablespoons oil (or 4 tablespoons oil if not using schmaltz; fat should measure about 1/8 inches) in a 12 inches nonstick skillet over medium-

high heat. Drop a small amount of latke mixture into pan. If the fat sizzles around the edges, it's ready. (Do not let fat smoke.)

- Working in batches and adding more schmaltz and oil to skillet as needed to maintain 1/8 inches fat, drop large spoonfuls of mixture into pan, pressing gently with the back of a spoon or spatula to flatten slightly. (If mixture becomes watery between batches, mix to incorporate; do not drain.)
- Cook latkes, occasionally rotating pan for even browning, until golden brown and cooked through, 2 1/2-3 minutes per side. (If small pieces of potato floating in the oil start to burn, carefully strain out.)
- Transfer latkes to paper towel-lined baking sheet to drain, then transfer to prepared wire rack. Place sheet with latkes in oven to keep warm and crisp while cooking remaining latkes.
- Serve warm latkes with applesauce and sour cream.

Nutritional Content

12 servings, 2 per serving, 1 serving contains: Calories (kcal) 160 Fat (g) 4.5

Saturated Fat (g) 1 Cholesterol (mg) 35 Carbohydrates (g) 26 Dietary Fiber (g) 2

Total Sugars (g) 2 Protein (g) 4 Sodium (mg) 690



Explore Bon Appétit

[Comfort FoodEggHanukkahJewishlatkesLow FatOnionPotatoSideSour CreamWinter](#)

More from Bon Appétit

[RecipesWhat Makes the Perfect Pizza?2019-04-23T16:00:00.000Z](#)

[-Sponsor Content-Spectacular Views On Board and Off](#)