

# Potato Latkes

## *Quick and Easy*

By Pari Johnson



*Use red or yellow potatoes, not russets*

**Yield:** Two red or yellow potatoes make 5-6 pancakes; figure 1 potato per person

1 small onion

6-8 medium red or yellow potatoes--do not peel

2 tablespoons all-purpose flour

2 eggs, beaten

1/4 teaspoon salt

Dash of pepper

1 teaspoon vanilla

1/2 to 1 cup canola oil\* for frying

Using a food processor, coarsely grate the onion and potatoes (skins on). Line a colander with a paper towel. Put the grated onion and potatoes in the colander and let rest for 10 minutes to let the liquid drain out.

Put in a bowl. Sprinkle with the flour. Stir in eggs, salt, pepper & vanilla. Mix well.

Heat thin layer of oil in a large skillet (I use an electric skillet set at 400°) over medium-high heat until every hot. Drop heaping tablespoons of the mixture into the oil and flatten with the back of the spoon. Fry, flipping over once or twice until crisp and brown on both sides. Drain on paper towels. Keep warm in oven. Repeat until all the latkes are fried, adding more oil as needed.

Serve with sour cream, sliced green onions and applesauce.

*\*Canola oil is better for frying than olive oil as it doesn't smoke*