

Bubbe Brayna's latke recipe

from *Hanukkah Bear*, by Eric A. Kimmel

Ingredients

- 2 cups peeled and grated potatoes
- 1 grated onion
- 3 eggs, beaten
- 2 tablespoons matzoh meal or all-purpose flour
- 1 ½ teaspoons salt
- ½ cup canola or vegetable oil for frying

Directions

1. Place the grated potatoes in a cheesecloth and wring, extracting as much moisture as possible.
2. In a medium bowl, stir the potatoes, onion, eggs, flour, and salt together.
3. In a large heavy-bottomed skillet over medium high heat, heat the oil until hot.
4. Place large spoonfuls of the potato mixture carefully into the hot oil, pressing down on them with a spatula to form ¼ to ½ inch patties.
5. Brown on one side, turn and brown on the other.
6. Remove and let drain on paper towels.
7. Serve hot with applesauce or sour cream. Or with both!

(Or with jam, as preferred by Old Bear!)

