

## POTATO LATKES (POTATO PANCAKES)

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### Ingredients:

- 1 1/2 pounds peeled, shredded potatoes or 1 bag of refrigerated shredded hash brown potatoes
- 1 medium yellow onion, grated or diced
- 2 eggs, lightly beaten
- 3 tablespoons of flour or matzo meal
- 1 1/2 teaspoons kosher salt
- Freshly ground black pepper (optional)
- Vegetable oil for frying
- Sour cream and/or applesauce for serving



### Directions:

If you are using fresh potatoes, peel the potatoes and finely grate or shred them on a box grater into a bowl. To remove the liquid, I wrap the grated potatoes in 2 or 3 paper towels and squeeze out the liquid over the sink. Return the potatoes to the bowl.

If you are using store bought refrigerated, shredded hash brown potatoes, empty the bag into a bowl and add the onion, eggs, flour salt and pepper. Mix well.

Heat 1/4 inch oil a heavy skillet over medium high heat. Drop 1/4 cup mounds into the hot oil and flatten to make 1/2 inch thick pancakes. Fry, turning once, until crisp on the outside and golden brown. Repeat until all potato mixture is used.

Serve the latkes hot from the skillet with sour cream and/or applesauce. Enjoy!

Note: If you are not eating latkes immediately, keep warm in the oven until ready to serve.