

Bubbe Knows Best Latkes



Serves: a crowd



Cooking Time: 45



Level: Easy



INGREDIENTS

3 pounds russet potatoes
6 large eggs, lightly beaten
2 large onions, grated
3/4 cup matzoh meal (or all-purpose flour)
2 tablespoons sugar
2 teaspoons salt
2 teaspoons ground pepper
1/4 cup chicken fat (optional)
1/2 cup peanut oil (or more) for frying

PREPARATION

1. Choose russet potatoes. Apparently their high starch content is ideal for holding together that combination of crispy-crunch outside and creamy inside
2. Grate the potatoes and onions, then mix with eggs, matzoh meal, sugar, salt, and pepper.
3. Drain as much of the liquid as possible from the potatoes using a colander or cheesecloth. The drier the mixture, the better result frying.
4. Use matzoh meal or use a combination of matzoh meal and flour as a binder.
5. Use vegetable oil. You want to maintain oil at about 350 degrees.
6. Drain latkes on paper towels and serve immediately. You can also keep them warm in a low oven for an hour or more. In the fridge they can keep for a day or two or in the freezer, separated and well wrapped, for up to two weeks. Reheat in a single layer on a cookie sheet in a 400 degree oven.
7. SERVE with applesauce and sour cream. For cocktails, make bite-sized latkes (about a tablespoon of batter a piece) and top with sour cream and a smoked salmon or caviar.