



LOVE *thy* CARROT

real food made with love

Lacy Latkes

This recipe makes about 20 to 25 latkes that are crispy with golden edges and moist interiors.

Ingredients:

- 8 medium potatoes, I don't bother peeling just clean well
- 1 small sweet potato, skin can be left on too
- 2 onions, finely chopped
- 3 eggs, beaten
- 1/3 cup matzo meal, you might need more depending of the size of your potatoes
- salt and pepper to taste (lots)
- vegetable oil for frying
- applesauce and sour cream for topping

Directions:

1. Using a food processor with your grating blade, grate the potatoes. Try and squeeze out as much liquid as you can but I do not work too hard at this.
2. Add potatoes to a very large bowl and add in the onion, egg, matza meal, salt and pepper.
3. In a large frying pan heat oil over medium heat, make sure to add enough oil to cover the bottom of the pan.
4. Add a big spoonful of latke mixture into the hot pan - do not overload the pan, I like to cook four at a time for about 4 to 5 minutes on each side or until golden. Make sure to push them down with your spatula. and cook or until golden brown. You will need to add more oil between batches. (Don't be afraid to use too much oil).
5. Drain well paper towels, (you will need a lot of these).
6. If not serving right away they can be reheated or I like to make them a few days ahead and put in the freezer. When reheating place the frozen latkes on cookie sheet lined with parchment paper and bake for about 10 to 15 minutes at 400 F until hot. Drain well on paper towels.
7. Serve with home-made apple sauce and sour cream.