

# Chanukah Latkes

Latke is the Yiddish word for pancake. These are special potato pancakes fried in oil and they are a traditionally eaten during the Chanukah holiday.

## Ingredients:

5 large potatoes, peeled  
1 large onion  
3 eggs  
1/3 cup flour  
1 tsp. Salt  
1/4 tsp. pepper  
3/4 cup oil for frying

Use: 10-inch skillet

Yields: 4 to 6 servings

Grate potatoes and onion on the fine side of a grater, or in a food processor; or put in a blender with a little water.

Strain grated potatoes and onion through a colander, pressing out excess water. Add eggs, flour, and seasoning. Mix well.

Heat 1/2 cup oil in skillet. Lower flame and place 1 large tablespoon batter at a time into hot sizzling oil and fry on one side for approximately 5 minutes until golden brown. Turn over and fry on other side 2 to 3 minutes.

Remove from pan and place on paper towels to drain excess oil. Continue with remaining batter until used up, adding more oil when necessary.

Serve with applesauce on the side.



(recipe from [www.chanukah99.com](http://www.chanukah99.com))