

# Potato Latkes

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*The classic Jewish potato cakes. Garnish these with sour cream, or the more traditional applesauce! Makes about 12 latkes.*

## Ingredients:

1 medium onion  
3 pounds potatoes  
2 teaspoons lemon juice  
1/3 cup flour  
3 eggs, beaten  
1 cup vegetable oil, or more as needed for frying

## Directions:

1. Shred the onion either on a box grater or through the grater attachment on a food processor. Scoop into a large bowl.
2. Peel the potatoes and grate them in the same manner as the onion. Scoop into the bowl with the onions.
3. Toss the potatoes and onion with lemon juice, 2 teaspoons of salt and 1 teaspoons of pepper.
4. Add the eggs and stir to coat. Transfer to a colander and let drain into another bowl or into the sink. The potatoes will release juice.
5. Preheat oven to 200F.
6. In a large skillet heat 1/4 inch of oil to medium heat. Scoop a 1/4 cup of potato mixture into the pan. Make 4 or 5 mounds in the pan and flatten with a fork to make cakes about 4 inches in width.
7. Let cook on each side until brown, about 3 minutes.
8. Transfer to a paper towel lined cookie sheet and keep in the oven until warm.
9. Keep making cakes until all the mixture is used up.

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