



Natalie Neuert's Latkes

Adapted from a recipe by Mark Bittman, New York Times

Makes 2 to 3 dozen latkes

- 2 pounds russet potatoes
 - 1 onion
 - 2 eggs, lightly beaten
 - 2 Tbsp. breadcrumbs (or matzoh meal)
 - 2 tsp. kosher salt
 - Black pepper
 - Canola oil for frying
 - Sour cream, for serving
 - Apple sauce, for serving
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1. Using a box grater, grate the potatoes onto a clean kitchen towel on a cutting board. Wring the potatoes over a small bowl to get out excess moisture. Save the liquid. Transfer shredded potatoes to a bigger bowl.
 2. Use the box grater to shred the onion. Add to the shredded potatoes.
 3. Add the beaten eggs and breadcrumbs and season with salt and pepper. Stir to combine. Then add a small amount of the reserved starchy potato water (1-2 Tbsp.)
 4. Heat ¼" of oil in a skillet over medium-high heat. Spoon about ¼ c. of the latke mixture at a time into the hot oil and use a spoon to form pancakes. Fry until brown and crisp, about 3-5 minutes. Flip and repeat on the other side. Transfer cooked latkes to a paper-towel lined plate or baking sheet. While finishing remaining pancakes, can be kept warm in a 250° oven until ready to serve.
 5. Eat while hot and crispy served with sour cream and apple sauce.

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