



Classic Potato Latkes

Melissa Clark



INGREDIENTS

- 2 large Russet potatoes (about 1 pound), scrubbed and cut lengthwise into quarters
- 1 large onion (8 ounces), peeled and cut into quarters
- 2 large eggs
- ½ cup all-purpose flour
- 2 teaspoons coarse kosher salt (or 1 teaspoon fine sea salt), plus more for sprinkling
- 1 teaspoon baking powder
- ½ teaspoon freshly ground black pepper
- Safflower or other oil, for frying



PREPARATION

QTY: About 3 Dozen

Time: 45 Minutes

Step 1

Using a food processor with a coarse grating disc, grate the potatoes and onion. Transfer the mixture to a clean dishtowel and squeeze and wring out as much of the liquid as possible.

Step 2

Working quickly, transfer the mixture to a large bowl. Add the eggs, flour, salt, baking powder and pepper, and mix until the flour is absorbed.

Step 3

In a medium heavy-bottomed pan over medium-high heat, pour in about 1/4 inch of the oil. Once the oil is hot (a drop of batter placed in the pan should sizzle), use a heaping tablespoon to drop the batter into the hot pan, cooking in batches. Use a spatula to flatten and shape the drops into discs. When the edges of the latkes are brown and crispy, about 5 minutes, flip. Cook until the second side is deeply browned, about another 5 minutes. Transfer the latkes to a paper towel-lined plate to drain and sprinkle with salt while still warm.

Repeat with the remaining batter.



How Do You Chanukah Latkes?

From "A Journey In My Life" by Dr. Ray Katz

2.5 lbs. russet potatoes

1 1/4 cups all-purpose flour (not gluten-free!)

3 large eggs

1 tablespoon & 1/2 tsp kosher salt (separated)

1 medium onions or 1/2 large onion

1/2 tsp white pepper to taste


1/4 cup matzah meal

1 cup water

This recipe came down from my grandmother to my mother, and finally to me. For best results, read the whole recipe first, so you won't make irreversible mistakes. Pay extra attention to instructions in bold letters. I plain forgot to check with my mother when I was starting to make these latkes on my own, and it took me a few years (and a lot of bad latkes) to admit I miss something; the missing step is included here. Please use the high-protein russet potatoes (they have 20% more protein than the eastern white or gold varieties.) I strongly disapprove of using prepared latke mixes; let's make America grate again!

1. Peel the potatoes and cut them into small pieces, about thumb-size.
2. Cut the onions into the same size pieces and mix them in with the potatoes.
3. Put some of the mix in a blender, about one-half the height of the bowl. Add to the first run (only) 1 cup water with 1 tbsp. kosher salt dissolved in it, to retard browning. Purée for 20 seconds (do not go over!) and transfer the glop into a fine sieve resting over a bowl.
4. This is very important: Let almost all the liquid drain from the grated potatoes (it helps if you shake the sieve a little at the end) and transfer the drained stuff to a large mixing bowl. Wait 2-3 minutes for the starch in the murky fluid to precipitate and decant the water above it back into the blender for the next round, reserving the precipitated starch in the bottom of the bowl.
5. While waiting, refill the blender bowl and repeat until you have finished all the potato-and-onion mix and collected all the starch (all in the same bowl!)

When all is done, decant and discard the water layer above the starch.

1. Here is the most important step, the real secret: Add 1 cup of boiling water to the starch; mix quickly and vigorously with a wooden spoon until you get a unified semi-translucent gel; fold it into the  grated potatoes in the mixing bowl. Crack the eggs in and mix all this happy glop together, adjusting the taste with salt and pepper (I suggest using a KitchenAid mixer with the paddle attachment.)
2. Add the matzah meal and then the flour, half a cup at a time, mixing all the time, until you get a batter that is no longer oozy; be careful not to over-flour it, as the result may be good only for making hockey pucks. Use your culinary judgement.
3. Place (meaning do not drop!) spoonfuls of batter in a frying pan with 1/4"-deep medium-hot soybean, canola, or corn oil; do not use any sprays or olive oil. Fry both sides until golden. You probably will ruin the first run, because the pan or the oil were either too hot or not hot enough, or because of something else, so don't fry too many latkes in that run (it's called conditioning the pan.) Let the latkes rest on paper towels (one layer only, please) when they come out of the pan, to reduce their oil content, stacking them on a large plate, but don't leave them there with the paper towels for too long; serve them as hot as possible. Also, a little oil is always good for you.



Lauren Fahrer's winning family recipe - winner - 2008 Latke Battle at Spertus



INGREDIENTS

- 3 to 4 medium Idaho potatoes, unpeeled, grated very thick
- 1 yellow onion, grated
- 2 eggs, lightly beaten
- 4 to 5 tablespoons matzo meal
- 1 teaspoon salt
- Freshly ground pepper
- Cooking oil for frying

PREPARATION

QTY: About 1 Dozen
Time: 31 Minutes

Combine all ingredients, except oil. Drop mixture by large spoonfuls into hot oil; fry until well browned on one side and bubbles come through center of latke, about 3 minutes. Turn; cook until browned on other side. Place each latke upright in the grooves of a cooling rack to drain, if desired.

Crispy Potato Latke's- Laura Frankel



INGREDIENTS

- 3 pounds Russet potatoes (about 3-4), peeled
- 1 large Spanish onion, grated
- ½ cup thinly sliced green onions
- 3 egg whites, lightly whisked
- ¼ cup matzo meal
- 1 teaspoon kosher salt
- Pinch of freshly cracked pepper
- Extra virgin olive oil for frying

PREPARATION

1. Grate potatoes and place in a clean kitchen towel. Squeeze out all the moisture from the potatoes and transfer to a large mixing bowl.
2. Add grated onion, egg whites, matzo meal or flour, salt and pepper.
3. Stir mixture to combine.
4. Heat ½ inch of oil in a heavy duty pan. Pinch a small amount of batter and cook in the oil. Taste the batter for seasoning and adjust if necessary.
5. Drop several large spoonful of batter into the oil and depress lightly to form the latkes, take care not to overcrowd the pan. Fry on both sides until crispy and brown. Transfer the latkes to a paper towel lined sheet pan. Keep the latkes warm in the preheated oven.
6. Continue making latkes until the batter is used up.
7. Latkes may be made ahead of serving and kept, covered, in the freezer or at room temperature for 1 day. Latkes do not keep well in the refrigerator.
8. To reheat: preheat oven to 400. Arrange latkes in a single layer and heat until sizzling and hot, about 7-10 minutes.

