

Jewish Recipes

Recipe for Latkes

Makes approximately 12 palm-sized latkes

- 4 medium potatoes
- 1 medium onion
- 2 eggs
- 1/2 cup matzah meal (flour or bread crumbs can be substituted)
- 1 tsp. baking powder
- 1 tsp. each salt and black pepper (more or less to taste)
- vegetable oil

Shred the potatoes and onion into a large bowl. Press out all excess liquid. (if using a food processor, use the chopping blade for 2 or 3 seconds after pressing out liquid to avoid stringy fly-aways). Add eggs and mix well. Add matzah meal gradually while mixing until the batter is doughy, not too dry. (you may not need the whole amount, depending on how well you drained the veggies). Add the baking powder, salt and pepper and mix well. (don't taste the batter -- it's really gross!). Don't worry if the batter turns a little orange; that will go away when it fries.

Heat about 1/2 inch of oil to medium-high heat. Form the batter into thin patties about the size of your palm. Fry batter in oil. Be patient: this takes time, and too much flipping will burn the outside without cooking the inside. Flip when the bottom is golden brown.

Place finished latkes on paper towels to drain. Eat hot with sour cream or applesauce. They reheat OK in a microwave, but not in an oven unless you cook them just right.

If you'd like to try something a little different, add some bell peppers, parsley, carrots, celery, or other vegetables to the batter to make veggie latkes! You may need to add a third egg and some more matzah meal for this. For a zesty twist, add some diced jalapeño peppers to the batter! This should definitely be served with sour cream!

There is a video on YouTube that illustrates some hard-to-describe aspects of latke making: how deep to make the oil, how to tell when the oil is ready, how to tell when the latkes are ready to flip and so forth.

Other Jewish Recipes *(see recipe source below)*

- Hamantaschen, filled cookies traditionally served during Purim.
- Charoset, a mixture of fruit, nuts and wine traditionally served during Passover.
- Matzah Brie, Passover treat. Think of it as Passover French toast.
- Beef Brisket, a simplistic recipe that makes a surprisingly good brisket.
- Matzah Lasagna, my guilty pleasure for Passover.

Sources: *YouTube Video:* <http://bit.ly/latke-instructions>
 Recipes: <http://www.jewfaq.org/food.htm>
