

# Potato Latkes

Submitted by: Corey Makar

This recipe is usually made during Hanukkah. It is basically chopped up potatoes and is covered in oil and put into a hot pan. They were invented because potatoes were cheap and you can get a lot of them. The people invented this because of the abundance of the potatoes.

The Jews were initially a small community. Over time and after the Egyptians captured them, they fled and grew a lot more.

## **Ingredients:**

1 pound potatoes, coarsely grated  
1/2 cup chopped onion  
1 egg  
1/2 teaspoon salt  
Extra virgin olive oil

## **Instructions:**

Peel and grate potatoes.

Transfer to a bowl of cold water.

Drain well and mix with onion. Remove as much water as possible.

Add egg and salt. Mix well.

Form pancakes (2 tablespoons mix per pancake).

Fry in medium heat in olive oil, 5 minutes per side.

Keep warm on cookie sheet before serving.

**Tips:** When you are heating up the pan remember to put 1 inch of oil in the pan for the latkes to fry in. Put the shredded pieces of potatoes in cold water and drain them well in order to dry them out so the oil doesn't go everywhere.