

Potato Latkes

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Eating latkes on Chanukah is a tradition because of the celebration of having enough oil to light the menorah for all 8 days. Some people prefer to eat them with applesauce, some prefer them with sour cream, and some people use a little of both.

Ingredients:

6 large potatoes
1 large onion
4 eggs
¼ cup of breadcrumbs or flour
Pinch of baking powder
Salt and pepper to taste
Oil for frying

Instructions:

Grate (or you can use a food processor) the potatoes and strain through a colander.

Grate (or you can use a food processor) the onion.

Add grated onion and eggs to the potatoes and mix well.

Heat the oil in a frying pan.

Add mixture one spoonful at a time into the hot oil.

When it is golden brown, flip it over and brown on the other side.

Enjoy!