



SECOND HARVEST  
of SILICON VALLEY



# Crispy Latkes (Potato Pancakes)

## Ingredients

3–4 medium-sized potatoes  
1/2 onion, diced  
2 eggs  
1/2 cup of flour  
Salt and pepper  
Cooking oil  
Sour cream (optional for serving)  
Applesauce (optional for serving)

**Servings:** 6 Latkes

**Prep time:** 15 minutes

**Cook time:** 15–20 minutes

**Total time:** 30–35 minutes

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## Directions

1. Peel and grate the potatoes with a box grater and soak them in a bowl of cold water for about 5 minutes.
2. While potatoes are soaking, heat about 2 tablespoons of oil in pan. Add in the onions and fry them until lightly crisp and browned. Add a pinch of salt. Remove from pan and set aside.
3. Drain the soaked potatoes by using a cheesecloth or a thin kitchen towel to squeeze as much water as possible out of the potatoes. Potatoes should be as dry as possible.
4. In a large bowl, mix the eggs, flour, onions, 1 teaspoon of salt, a pinch of pepper and potatoes. Mix well.
5. In the same frying pan you used for the onions, heat enough oil on medium-high heat to cover the entire pan with about ¼ to ½ an inch or so of oil.
6. Scoop out some of the potato mixture (about ¼ cup) and shape into a rough ball with your hands. Mixture should be firm enough to form with your hands. Carefully drop into the hot oil and flatten immediately with a spatula.
7. Fry 3–5 minutes on each side, or until crispy and golden brown.
8. Continue to add oil as needed to keep the level consistent.
9. Set done latkes on a plate or baking sheet with paper towels. Serve hot with sour cream or applesauce.