

Classic Potato Latke Recipe

Serves a crowd! Yield depends on how big you make your pancakes, but this should serve 10–12 folks.

Ingredients

- 4½ pounds russet potatoes (about 7 medium-large potatoes)
- 4 eggs
- 1¼ cup matzo meal (found in the Jewish section of the ethnic food aisle at most grocery stores) or all-purpose flour
- 2 tablespoons kosher salt
- 1 teaspoon black pepper
- 5 cups diced yellow onion
- canola oil or peanut oil, for frying
- chopped green onion, optional for serving

Directions

Preheat oven to 200°F.

Shred potatoes with the grating disk of a food processor. Drain excess liquid from potatoes by wringing the shredded potato with a thin dish towel or cheesecloth, in batches, in the sink. Let the potatoes sit for 5 minutes, then squeeze again.

In a large bowl, whisk the eggs, matzo meal, or flour, salt, and pepper. Add the grated potato and diced onion. Fold together until evenly coated.

Heat oil in a large skillet, around a ¼ of oil, over medium heat until shimmering. Drop packed spoonfuls of potato mixture into skillet and flatten with the back of the spoon. The suggested patty size is 4 inches wide and ½ to 1 inch thickness. Fry until golden on the bottom, flip and fry the other side to golden. Add oil to the skillet as needed to

maintain $\frac{1}{4}$ inch depth.

Transfer fried latkes to a baking pan, lined with paper towels. Keep warm between batches in the oven and serve immediately with desired garnishes!