

## POTATOE “LATKIES”

### Ingredients

6-8 large potatoes  
4-6 eggs  
2-3 large onions  
1 to ½ cups flour  
salt & pepper  
oil for frying

### Preparation

Peel potatoes & onions

Grate potatoes on the smaller holes of a grater , the onions on the larger holes .  
upon completion drain all of the accumulated liquid

beat the eggs ( yolks & whites together ) , add to the drained potatoes & onions  
mix well , begin to add flour mixing with each addition , the final consistency should  
be more or less like a pancake type , not too loose or too solid  
add the individually desired amount of salt & pepper , mix well.

Preheat a large skillet , add oil for frying , heat the oil , spoon out the desired  
amount of mixture ( depends if one wants to have small latkies or larger ones )  
fry on both sides until golden brown. Oil will need to be topped as you progress.  
Drain excess oil off the latkies by placing them on layers of paper towels , before  
arranging on a serving platter.

These latkies can be served numerous ways ;

1. topped with sour cream and apple sauce
2. or sprinkle some sugar on them
3. or as a side dish with meat , chicken , turkey topped with gravy

This is a traditional Chanukah dish , needless to say it is neither low in calories  
nor is it recommended as a steady diet , but as a Holiday treat it is just that , a great Treat !