

# Classic Latkes

*Good Housekeeping Magazine*

*2 large eggs  
Kosher salt (to taste)  
pepper (to taste)  
2 pounds medium russet potatoes  
2 medium onions  
1/2 cup matzo meal  
8 tablespoons olive oil*

In a large bowl, whisk together the eggs, one teaspoon of salt and 1/4 teaspoon of pepper.

In a food processor fitted with a large grating disk (or using the large holes of a box grater), grate the potatoes and onions. Add to the bowl with the eggs. Toss to combine. Stir in the matzo meal.

In a large skillet on medium heat, heat two tablespoons of the oil. Gently drop five large spoonfuls of the potato mixture (about 1/4 cup each) into the skillet. Flatten to create even pancakes. Cook until browned and crisp, 4 to 6 minutes per side. Transfer to a wire rack or a paper towel-lined plate.

Repeat with the remaining potato mixture, adding more oil to the skillet as necessary. (When getting near the end of the potato mixture, strain and discard any liquid at the bottom of the bowl.)

## TASTY LATKE TOPPERS

1. Horseradish Sour Cream + Dill + Pomegranate Seeds.
2. Apple + Scallions + Cracked Pepper.
3. Beets + Goat Cheese + Lemon Zest.
4. Sautee'd Onions + Whole-Grain Mustard.
5. Sautee'd Apples + Thyme.
6. Hard-Cooked Egg + Capers + Parsley.

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Per Serving (excluding unknown items): 1446 Calories; 119g Fat (73.9% calories from fat); 21g Protein; 74g Carbohydrate; 6g Dietary Fiber; 424mg Cholesterol; 148mg Sodium. Exchanges: 3 1/2 Grain(Starch); 1 1/2 Lean Meat; 3 1/2 Vegetable; 22 1/2 Fat.