

Potato Latkes

*Test Kitchen
Taste of Home Magazine*

Yield: 24 latkes

*2 pounds russet potatoes, peeled
1 medium onion
1/2 cup chopped green onions
1 large egg, lightly beaten
1 teaspoon salt
1/4 teaspoon pepper
oil for frying
applesauce*

Preparation Time: 20 minutes**Cook Time: 20 minutes**

Coarsely grate the potatoes and onion. Drain any liquid. Place the potatoes in a bowl. Add the green onions, egg, salt and pepper.

In an electric skillet, heat 1/8-inch of oil to 375 degrees.

Drop the batter by heaping tablespoonfuls into the hot oil. Flatten to form patties. Fry until golden brown. Turn and cook the other side. Drain on paper towels.

Serve with applesauce.

Per Serving (excluding unknown items): 850 Calories; 6g Fat (6.3% calories from fat); 27g Protein; 177g Carbohydrate; 18g Dietary Fiber; 212mg Cholesterol; 2267mg Sodium. Exchanges: 11 Grain(Starch); 1 Lean Meat; 2 1/2 Vegetable; 1/2 Fat.