

Sauerkraut Latkes

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Taste of Home Grandma's Favorites

Yield: 2 1/2 dozen

*3 pounds russet potatoes,
peeled and shredded
1 1/2 cups peeled apples,
shredded
1 1/2 cups sauerkraut,
rinsed and well-drained
6 large eggs, lightly beaten
6 tablespoons all-purpose
flour
2 teaspoons salt
1 1/2 teaspoons pepper
3/4 cup canola oil
sour cream (optional)
chopped green onions
(optional)*

Preparation Time: 20 minutes**Cook Time: 5 minutes**

In a large bowl, combine the potatoes, apples sauerkraut and eggs.

In a separate bowl, combine the flour, salt and pepper. Stir into the potato mixture.

In a large nonstick skillet over medium heat, heat two tablespoons of oil. Drop the batter by 1/4 cupfuls into the oil. Press lightly to flatten.

Fry in batches until golden brown on both sides, using the remaining oil as needed. Drain on paper towels.

Top with sour cream and green onions, if desired.

Per Serving (excluding unknown items): 3309 Calories; 196g Fat (52.4% calories from fat); 75g Protein; 326g Carbohydrate; 36g Dietary Fiber; 1272mg Cholesterol; 7107mg Sodium. Exchanges: 19 Grain(Starch); 5 Lean Meat; 3 Vegetable; 1 1/2 Fruit; 35 Fat.