

Latkes (German Potato Pancakes)

- 2 peeled potatoes
- 1 onion, finely chopped
- 1 beaten egg
- 1/8 cup flour
- 1/2 teaspoon salt
- oil for frying
- optional: 1/2 cup cheese

Grate the peeled raw potatoes with a fine grater, or run twice through a food processor.

Mix the potatoes with all other ingredients, save for the oil.

Heat the oil (1/4" to 1/2") in a pan, until it is just hot enough that bubbles form around a wooden chopstick inserted. Form pancakes, fry til golden brown, turn, press flat, fry to golden brown.

Serve with applesauce and/or sour cream.

Serves: 3

Preparation time: 25 minutes

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