

Latkes.

Makes: 1 dozen large or 2 dozen small
Time: 45 minutes

2 large Russet potatoes, scrubbed, peeled, and quartered

1 large yellow onion, quartered

2 large eggs

1/2 cup all-purpose flour

2 teaspoons kosher salt, plus more for sprinkling

1 teaspoon baking powder

1/2 teaspoon freshly ground black pepper

Canola oil, safflower oil, or grapeseed oil

For serving:

Sour cream or Creme fraiche

Applesauce

Smoked salmon

1. Using a food processor with the coarse grating disc attachment, grate the potatoes and onion at the same time. Transfer the mixture to a clean dishtowel and squeeze and wring out as much of the liquid as possible. Alternatively, you can grate the potatoes and onions with a box grater.
2. Working quickly, transfer the mixture to a large bowl. Add the eggs, flour, salt, baking powder and pepper, and mix until the flour is absorbed.
3. Heat a 1/4 inch of oil in a medium pan and medium-high heat. Once the oil is hot, about 350°, use a heaping tablespoon to drop the batter into the hot pan, cooking in batches. Use a spatula to flatten and shape the drops into discs. When the edges of the latkes are brown and crispy, about 3-5 minutes, flip. Cook until the second side is deeply browned, about another 3-5 minutes. Transfer the latkes to a paper towel-lined plate to drain any excess oil. Sprinkle with salt while still warm, and repeat with the remaining batter. Serve immediately with sour cream, creme fraiche, and applesauce.

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