

Robin's Potato Latkes

Makes 18 Latkes



Ingredients:

6 russet potatoes (about 3 lbs)
1 small onion - cut into six pieces
1/3 cup matzah meal
2 eggs
1 teaspoon salt
1 lemon
vegetable oil for frying

Instructions:

1. Peel potatoes and grate in a food processor.
2. Place grated potatoes in a sieve placed over a large bowl and immediately squeeze the juice of one lemon over the potatoes to keep them from turning brown. Mix potatoes well and squeeze out as much liquid as possible from the potatoes.
3. Place the chopping blade in the food processor and put in the onion, matzah meal, salt and eggs. Pulse a few times to dice the onion and mix the ingredients together. Add the well drained potatoes and pulse a few more times to create a chunky mixture.
4. Pour the potato mixture back into the sieve and continue to press out the extra liquid as it collects.
5. Pour vegetable oil into a heavy skillet until it reaches ½ inch. Heat on medium high heat until a drop of water sizzles when dropped into the hot oil.
6. Take a large slotted cooking spoon and lift out about 1/4 cup of the potato mixture, pressing down firmly before placing in the hot oil. Allow to fry in the oil without turning until well browned on one side. Turn over and fry the other side.
7. Line a cookie sheet with paper towels and place fried latkes on cookie sheet to drain.
8. Latkes can be kept hot in a warm oven set to 250 degrees until all the latkes are fried.
9. Serve with applesauce and sour cream.

Latkes can be fried and frozen ahead of time and then reheated in a hot (400 degree) oven for about 10 minutes until sizzling hot.

Nutrition Facts

Robin's Potato Latkes

Serving size: 1 each

Servings: 18

Amount per serving

Calories 72

% Daily Value*

Total Fat 3.9g 5%

Saturated Fat 0.7g 4%

Cholesterol 43mg 14%

Sodium 146mg 6%

Total Carbohydrate 5.9g 2%

Dietary Fiber 1g 4%

Total Sugars 0.8g

Protein 2.2g

Calcium 11mg 1%

Iron 0mg 2%

Potassium 159mg 3%

**The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. [2,000 calorie a day](#) is used for general nutrition advice.*

Recipe analyzed www.verywellfit.com