



Jewish Federation  
of Greater Indianapolis



הסוכנות היהודית  
לארץ  
JEWISH AGENCY  
FOR ISRAEL ישראל

# Gaya's *Recipe book*



# *Grandma's latkes*

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## *Ingredients:*

- 4 large potatoes
- 1 medium onion
- 4 tablespoons flour (add 1 more if the mixture is too runny)
- 2 eggs
- Salt and pepper (to taste)
- Oil for frying
- Optional toppings: sour cream, applesauce, or sugar

## *Directions:*

1. Grate the potatoes onto a clean kitchen towel. Wrap them up and squeeze out as much liquid as possible.
2. Grate the onion and place it in a bowl along with the squeezed potatoes.
3. Add flour (start with 4 tablespoons; if the mixture is too liquid, add another tablespoon).
4. Add eggs and spices (salt and pepper) to the bowl. Mix until the mixture is well combined.
5. Heat oil in a frying pan over medium heat.
6. Scoop a spoonful of the mixture and place it into the hot oil. Flatten slightly. Fry until golden brown on both sides, then remove and drain on paper towels.
7. Serve hot with sour cream, applesauce, or a sprinkle of sugar.
8. Enjoy!

