



## Thick and Creamy Potato Latkes

*Makes approximately eighteen 3-inch pancakes*

### Ingredients

- 2 pounds Yukon Gold potatoes, unpeeled but washed well
- 1 medium yellow onion, peeled and cut into eighths
- 1 large egg
- 2 tablespoons all purpose flour
- 1 ½ teaspoons table (fine) salt
- ⅛ tsp ground black pepper
- 1 cup vegetable oil for frying - divided (I use organic canola oil labeled “for high heat”)

### Instructions

Grate potatoes in food processor fitted with coarse shredding blade.

Place half of shredded potatoes in a fine-mesh sieve set over a medium bowl and reserve.

Fit food processor with steel chopping blade, add onions, and pulse with remaining shredded potatoes until all pieces measure roughly ⅛ inch and look coarsely chopped - five to six 1-second pulses. Mix with reserved potato shreds in sieve and press against sieve to drain as much liquid as possible into bowl below. Let potato liquid stand until starch settles to bottom, about one minute. Pour off liquid, leaving starch in bowl (the starch is cloudy).

Beat egg, then potato mixture and remaining ingredients (except oil), into starch.

Meanwhile, TURN ON THE STOVE OVERHEAD FAN and heat ¼-inch depth of oil in a 12-inch sauté pan over medium-high heat until shimmering but not smoking.

Working one at a time, place ¼ cup potato mixture, squeezed of excess liquid and pressed into ½-inch thick disc, in oil. Press gently with nonstick spatula; repeat until five latkes are in pan. Note: lots of liquid comes out, and I prefer to make these much thinner and crisper!!

Maintaining heat so fat bubbles around latke edges, fry until golden brown on bottom and edges - about three minutes. Turn with spatula and continue frying until golden brown all over, about three minutes more.

Drain on triple thickness of paper towels set on a wire rack over a jelly roll pan. Repeat with remaining potato mixture, returning oil to temperature between each batch and replacing oil after second batch. Season with salt and pepper to taste and serve immediately.

Cooled latkes can be covered loosely with plastic wrap, held at room temperature for four hours, transferred to heated cookie sheet, and baked in 375-degree oven, until crisp and hot, about five minutes per side. Or they can be frozen on cookie sheet, transferred to zipper-lock freezer bag, frozen, and reheated in a 375-degree oven until crisp and hot, about eight minutes per side. Best of all is to eat them right after they are done frying!

Note: I always wear old shabby clothes and an apron because the entire kitchen (actually my entire condominium hallway) and my clothing smell like fried potatoes when I make these. When I finish, I open the windows and burn a nice smelling candle but the smell lingers.