

December 9, 2020 Marlene Samuels teaches Potato Latkes

Marlene Samuels' Potato Latke Recipe

Ingredients:

- Large Idaho russet potatoes
- Extra large eggs
- Onions
- Flour (your favorite gluten free flour will work too)
- Salt and pepper
- Oil - Grape-seed preferred since it has a much higher smoking point than that for other types of oils
- Sour cream (for serving)
- Apple sauce (for serving)

***Note quantity hint:** I calculate 4 large potatoes per 1 onion, 1 egg, 1 tablespoon flour

Altitude is always a tricky variable and potatoes vary in their moisture content. You can peel your potatoes in advance and soak them for an hour in a bowl of cold water. If you're planning to use a food processor, you can cut the potatoes into large cubes.

Equipment:

- Food processor (or a box-grater if processor is not available)
- Large mixing bowl
- Wooden spoon or large whisk
- Large coated skillet (I prefer a long, coated griddle that I place across 2 burners; can also use an electric griddle)
- Wide spatula
- Glass oven-proof pan to keep pancakes hot in oven while making more
- Paper-towels

Directions:

1. Peel, cut and soak potatoes in lightly salted water for 1 hour or longer. Refrigerate if soaking overnight. (Soaking the potatoes removes some of the starch.)
2. Peel and cut onion.
3. Drain potatoes and dry with clean dish towel or paper towels.
4. Place potatoes in food processor. Here you have a choice depending on preference: if you like grated potatoes, use the shredding disc on your food processor. If you prefer a smooth latke (the style that Marlene prepared in our class), then use the metal blade to puree the potatoes. . Alternatively, if you are using a box grater, use the side with the large holes.
5. Do the same with the onion. You can add the onion to the potato mixture in the processor bowl, or you can empty the potatoes into a bowl, grate/puree the onions and then mix in with the potatoes.
6. From your grated potatoes, drain off any excess liquid.
7. Lightly beat egg and add to food processor or bowl of potato and onion mixture.

8. Add 1-2 tbsp of flour per taste and preferred consistency. Add salt and pepper to taste.
9. Heat skillet or griddle on medium heat. Use a generous amount of oil. When oil is hot, test by dropping a small amount of potato batter onto skillet. Batter should sizzle nicely.
10. Don't rush the cooking time. You want to give the latkes enough time to cook and hold together. Flipping too soon can result in latkes falling apart. When the latkes are a nice brown color it's time to flip. Using two spatulas to turn latkes can decrease risk of breaking.
11. When latkes are finished cooking, place on a paper towel-lined plate or cookie sheet to soak up excess oil. Then place latkes in preheated oven proof dish or cookie sheet and place in 225 degree oven to keep warm while the rest of the batch is cooking.
12. If you are cooking the latkes a day or more ahead, store them in the refrigerator. Remove from refrigerator a few hours before serving so they can come up to room temperature. Place in a glass pan or cookie sheet - single layer - and place in 300-degree oven until hot and crispy.
13. Enjoy with apple sauce, sour cream or other favorite toppings!