FAMIE’S CLASSIC LATKES

1 Idaho potato
1 egg
½ c. onion, diced

½ c. flat leaf parsley, chopped
¼ c. matzah meal or flour
Salt and pepper to taste

Peel potato and grate on large cut-box grater or grate in processor. Rinse potato in cold water and squeeze dry. Whisk egg in bowl. Mix egg, potato, onion, parsley, matzah meal or flour, salt and pepper. In sauce pan, heat oil and spoon in latkes to desired size. Sauté until golden brown, turning once. Remove from pan, draining latkes on paper grocery bag covered with paper towel to absorb excess oil. Serves 4.
Latkes

Makes 14-16

1. Combine grated potato, onion, eggs, salt and pepper.

2. Shape mixtures into patties, about 3 inches in diameter.

3. Fry patties in hot cooking oil until golden brown on both sides.

4. Drain on paper towels.

Serve hot with applesauce or sour cream.

5 medium potatoes, grated and squeezed dry
1 small onion, grated
5 eggs, slightly beaten
salt and pepper to taste
½ cup cooking oil
applesauce or sour cream
THREE TONE LATKES

2 lg. potatoes  2 eggs
1 lg. sweet potato  1 ½ tsp. salt (or to taste)
1 med. zucchini  shake of pepper
1 med. onion  ¼ c. matzo meal

Peel potatoes. Grate potatoes and zucchini and set in colander to drain while you grate the onion. Press as much liquid out of potato mixture as you can and add to eggs. Add salt, pepper and matzo meal (if needed, add a little more matzo meal until you have a good consistency). Mix well. Drop batter in hot oil. Brown on both sides and drain on absorbent paper.

Can make Two Tone Latkes without the zucchini.
APPLE LATKES

2 eggs
3 tbsp. sugar
1 tsp. salt
1 tsp. cinnamon
1/3 c. water
3 c. chopped cooking apples
3/4 c. sifted all-purpose flour
1 tsp. grated lemon peel

Beat until foamy.
Add to above and mix until well blended.
Stir into above and mix well.

Heat enough oil in bottom of pan to cover. For each latke drop about ¼ c. of mixture into hot oil. Flatten slightly and fry on each side until golden brown. Add oil as needed. Drain on paper towels.

1 tsp. cinnamon
1/2 c. sugar

Combine and sprinkle over hot latkes.