

POTATO PANCAKES

- makes about 30 latkes, 8 to 10 servings



Ingredients:

2 medium onions, peeled
2 1/2 pounds potatoes (about 8 large)
2 eggs
1 1/2 t salt
1/2 t pepper
1/4 cup all-purpose flour
(About 3/4 cup oil for frying)

Directions:

Line a tray with paper towels. Peel potatoes just before making batter. Grate onions and potatoes with coarse grating disc of food processor or on large holes of grater, alternating onion and potato. Transfer grated onion and potato to colander. Squeeze mixture by handfuls to remove as much liquid as possible.

Place mixture in bowl. Add eggs, salt, pepper and flour and mix well.

Heat 1/2 cup oil in deep heavy large skillet. For each pancake, drop about 2 T potato mixture into pan. Flatten with back of spoon so that the pancake is 2 1/2 to 3 inches in diameter. Do not crowd pan. Fry over medium heat about 4 minutes on each side until crisp and golden brown.

Turn them carefully with 2 pancake turners so oil doesn't spatter. Transfer to prepared tray.

Stir batter before frying each new batch. Add more oil to pan as necessary and heat it before adding more pancakes. After frying half the batter, place pancakes on baking sheet and keep them warm in a 250 degree oven. Pat tops of latkes with paper towels before serving. Serve hot or warm.