

POTATO LATKES

Ingredients

- 1 medium onions
- 3 lb russet (baking) potatoes (about 6)
- 2 tsp fresh lemon juice
- 1/3 cup all-purpose flour
- 3 large eggs, lightly beaten
- About 1 cup vegetable oil for frying

Directions

Cut Onion lengthwise to fit feed tube of a food processor, then grate with medium shredding disk. Transfer to a large bowl (do not clean processor).

Peel potatoes and keep in a bowl covered with cold water to keep from discoloring.

Working with 1 potato at a time, cut lengthwise to fit feed tube, then grate and add to onion. Toss with lemon juice, then with flour, 2 tsp salt, and 1 tsp pepper. Add eggs.

Stir to coat. Transfer to a colander set over a bowl (potatoes will release juices). Preheat Oven to 200 F

Heat 1/4 inch oil in a 12-inch heavy skillet over medium heat until it shimmers. Using a 1/4-cup measure, scoop 4 or 5 mounds of potato mixture into skillet. Flatten with a fork to form 3 1/2- to 4-inch disks. Cook until golden brown, 2 1/2 to 3 minutes per side. Transfer to a towel-lined baking sheet and keep warm in oven while making more latkes.

Note: Cooked latkes can be frozen on a baking sheet, then transferred to a sealable bag or container and frozen for up to 2 weeks. Reheat in a 450F oven for about 5 minutes.