



## DESCRIPTION

You're going to flip for this Chanukah favorite! Learn how to make traditional latkes that will have your guests hungry for more!

## INGREDIENTS

- 10 medium grated potatoes
- 2 medium grated onions
- 1/4 cup flour or matzah meal
- 1/4 tsp salt
- 1/4 tsp ground black pepper
- vegetable oil
- sour cream, yogurt, powdered sugar or applesauce
- 2 eggs
- salt and/or pepper to taste

## TOOLS

- 2 bowls
- whisk
- wooden spoon
- large frying pan
- slotted spoon
- 2 plates
- paper towels

## DIRECTIONS

1. Crack 2 eggs in a bowl and whisk them together.
2. Add them to a bowl of grated potatoes and stir them with a wooden spoon.
3. Add your grated onion and stir them in.
4. Add flour or matzah meal.
5. Add some salt and pepper to taste.
6. In a large frying pan of oil, gradually add wooden spoonfuls of your latkes into the pan. They will fry on one side for a few minutes.
7. When they're gold around the edges, turn them over with a slotted spoon.
8. Let them cook for another minute and then place them on a plate covered with a paper towel. Let some of the oil drain off before you transfer them over. Let them cool.
9. Refrigerate for 1 hour or until firm.
10. Place them on a clean plate and serve with yogurt, sour cream, powdered sugar, or applesauce.