

Latkes

We are so glad we found a new potato recipe and hope you feel the same after trying this!

- Servings - 8 to 10 small latkes
- Prep time - 20 minutes
- Cook time - 15 minutes

Ingredients

- 2 Yukon Gold potatoes
- 1 small onion
- 2 eggs, beaten
- 1/4 cup of flour
- 1/2 teaspoon salt
- 1/2 teaspoon garlic powder

Protocol

1. Wash your potatoes thoroughly, peel them, and shred them with a cheese grater (with the biggest setting). If you don't have a grater you can always buy frozen shredded potatoes but make sure they are completely thawed first.
2. Place the potato shreds into a bowl of cold water to soak for 5 minutes. This allows the starch to come off the potatoes.
3. While the potatoes soak, shred the onion with the grater. It won't look as nice as the potatoes but it'll do the job. You can also finely mince the onions.
4. Drain the water and spread the potatoes on two layers of paper towels and pat dry as best as you can.
5. In a large mixing bowl, combine the potatoes, onions, eggs, salt, garlic powder, and flour. Mix until even consistency.
6. Fill a pan with a 1/4 - 1/2 inch of cooking oil (peanut, veggie, or canola oil) and heat over medium-high heat.
7. Once oil is hot enough, dollop out 1/4 cup of the potato mixture onto a slotted spoon and gently lower into the oil. Also, gently pat to flatten into a cake. If some water starts to collect in your batter bowl, don't worry; just use the slotted spoon so you don't get excess moisture in your pancakes.
8. Depending on the size of your pan, fit as many dollops as you can without overcrowding. Leave about an inch of space between each.

9. Cook each side for 3 to 4 minutes or until golden brown. Remember to use a slotted spoon or spatula to flip the cakes.
10. Once done, set cakes aside onto a paper towel and sprinkle a pinch of salt over them.
11. Serve with sour cream and green onions and enjoy!