



Executive Chef Mitchell Lash's Classic Latkes

This recipe is quick, simple and very tasty! Friendly tip: Cooking the potato ahead of time helps with the preparation on a very busy day.

Ingredients

- 1.135 kilograms potato (about 8 large) Baking or Yukon Gold
- 600 gr Medium Spanish Onions
- 2 Large Eggs
- 8.5 gr Sea Salt
- 2.84 gr White Pepper
- 32 gr All Purpose Flour
- 200-300 ml Vegetable Oil (for Frying)

Instructions

Precook potatoes until just done and set aside to cool down.

Peel onions and grate using a fine hole grater and set aside for later.

Once the potatoes are cooled, grate them with the same size grater and place them in a large mixing bowl. Add the grated onions to the potatoes and squeeze out as much liquid as possible.

Add eggs, sea salt, pepper, and a small amount of the flour to help bind the mixture.

In a large skillet heat oil (be careful not to heat oil to high as it will burn).

Form the potato mixture into 4-5 oz patties and fry until golden brown on each side.

Remove potato Latkes and set aside on a paper towel so absorb the oil.

Place Latkes in a warm oven until ready to serve.

Add Apple Sauce and/or Sour Cream and enjoy!