



# Latkes (Potato Pancakes)

*makes about 10 small or 5 medium pancakes*

- 1 teaspoon sea salt
- 1 farm fresh egg
- 1/4 cup all-purpose flour
- 1 small onion or a couple of shallots, peeled
- 1 large potato, russet or Yukon Gold
- freshly ground pepper
- high-heat oil for frying (sunflower or peanut)

With a food processor or box grater coarsely grate the potato and onion/shallot. Transfer to a thin cotton cheesecloth, and squeeze out as much liquid possible. Let it rest for a few minutes, then squeeze again.

In a large bowl, whisk the flour, egg, salt and pepper together. Stir in the potato onion mixture until all pieces are evenly coated.

In a large heavy skillet (cast iron works well), heat 1/4 cup vegetable oil over medium-high heat. Drop a generous tablespoonful of the potato mixture into the oil and gently press flat with a spatula. Cook until the edges are golden brown, then flip and brown the other side. Drain on paper towels. Repeat with remaining potato mixture.

If you want to keep latkes warm as you are making them, heat oven to 275° and place a parchment-lined baking sheet inside. Once latkes have drained, place them on the baking sheet. They will keep warm in the oven for an hour or so.

Once cooked, latkes will keep in the fridge for a couple of days, or in the freezer, well wrapped in saran, for a few weeks. Reheat them on a cookie sheet in a 400° oven until crisp.