

## Latkes

Traditional latkes are made of shredded, white potatoes. They are the richer brother of potato pancakes, a German staple. There are endless variations. Any veggie can be used to make latkes. As for me, I'm a lazy cook, so I've assembled a latke using frozen, shredded hash browns. Here is a traditional latke recipe, although there are many out there, and my shortcut version. Bon Appetit.

### Traditional Latkes

1 pound of potatoes, peeled or not, shredded  
½ cup finely chopped onion  
1 egg  
½ tsp. salt  
pinch black pepper  
oil for frying  
sour cream  
applesauce

Rinse the shredded potatoes. If you shred them in advance, cover with cold water. Mix all ingredients except oil. Heat oil, ½ inch deep. (It should pop when you put a drop of water in, but be careful! Too hot and the latkes will burn before they cook inside.) Take a scoop of the mixture and pat it into a flat, 3 inch pattie, about ½ inch thick. The sides should not be thinner than the middle. Fry a few at a time, turning when the bottom gets brown. Remove to a plate with paper towels to soak up the excess oil. Eat these puppies warm with sour cream and applesauce. I know this sounds like a terrible combination to anyone who has not had latkes, but try it. You'll like it. This recipe doesn't call for matzo meal, but I always use some. Be sure you let the mixture stand a while before shaping, if you add matzo meal, so the matzo meal binds to the rest of the ingredients.

### Lazy Latkes

Buy frozen, shredded hash browns, not the kind that are already shaped into patties. Put the potatoes into a strainer. Run warm water over the shreds. This rinses off the starch. Use your hands to press the liquid out of the shreds. Use the same ingredients as in the recipe above, adding a small amount of matzo meal, and shape and fry as above.

Variations: sweet potatoes; ½ cauliflower, chopped finely and ½ potatoes; ½ zucchini and ½ potatoes (if you use zucchini, you will need to put the shreds into a strainer, sprinkle with the salt and wait for the zucchini to release its water). Try other veggies, too. Mary Malone makes salmon latkes.

Less oil: You can oven fry your latkes. Shape and place on a cookie sheet with sides, with enough oil to "grease" the pan, and bake- 20-30 minutes at 400 should do it. Turn them ½ way through.

Even less oil: spray pan with cooking spray, and bake as above.

Less bother: add a little oil to the mixture, pour into a loaf pan or 9" square, sprayed or oiled, and bake at 350 for 30 minutes. Now you have potato kugel.