

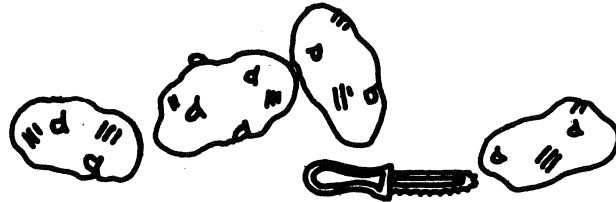
# HANUKKAH RECIPE

What would Hanukkah be like without potato pancakes—latkes?

We eat latkes fried in oil to remember the miracle of the cruse of oil at the Maccabean rededication of the ancient Temple.

## Latkes

- 4 large or 6 medium potatoes
- 1 medium-sized onion
- 1 teaspoon salt
- 1 egg, well beaten
- 3 tablespoons matzah meal
- $\frac{1}{2}$  teaspoon baking powder
- vegetable oil for frying



1. Grate raw potatoes that have been washed and peeled.
2. Grate the onion and add it to the potatoes.
3. Add salt, egg, and matzah meal mixed with the baking powder. Beat all ingredients well into a smooth, thin batter. If the batter seems too watery, add a little more matzah meal.
4. Drop the batter by tablespoonfuls into hot oil in a heavy frying pan. The oil must be deep enough to almost cover the latkes. Brown on one side and, with a pancake turner, turn the latkes to brown on the other side. Drain on absorbent paper. Serve piping hot. Delicious when served with applesauce or sour cream.

Serves 4

*Note: Do not fry more than three or four latkes at the same time. Too many cooked at once will cool the oil and keep the latkes from being crisp and tender.*

