

Salt and Serenity

Compromise Latkes

This recipe is adapted from the Traditional Potato Latke recipe found in the November/December 1997 issue of Cook's Magazine.

Makes 12 latkes

I have made these with both Yukon Gold and Russet (baking) potatoes and prefer the Russet variety best.

2 pounds Russet potatoes, peeled
1 medium onion, peeled and cut into 8 wedges
1 large egg
2 tablespoons matzo meal or panko bread crumbs
1 teaspoon kosher salt
corn or other vegetable oil for frying

1. Grate potatoes in the food processor, using the grating disc. Place half the potatoes in a cheesecloth lined colander, set over a medium bowl, and set aside.
2. Replace grating disc with steel blade and add onion wedges to remaining grated potatoes in the food processor. Coarsely chop potatoes and onions until all pieces are about 1/8 inch in size. This should take about 6-8 one-second pulses.
3. Add chopped potatoes and onions to the shredded potatoes in the colander. Gather up the corners of the cheesecloth and make a ball. Squeeze ball to remove as much liquid as possible. Let the potato liquid stand for about 2 minutes until the potato starch settles at the bottom of the bowl. Pour off the liquid but keep the starch in the bowl. This starch will help hold the latkes together. Mix egg, matzo meal, potato mixture and salt into the starch in the bowl.
4. Set a 12 inch sauté pan, preferably cast iron, over medium high heat, add ¼ inch depth of oil and heat until oil is shimmering but not smoking. Greasy latkes result from frying in oil that is not hot enough. Measure out about ¼ cup of potato mixture, squeeze out any excess liquid and place in hot oil, shaping into a ½ inch thick disc with a non stick spatula. Repeat until there are about 4 or 5 latkes are in the pan.
5. Fry until golden brown on the bottom and around the edges, about 3 minutes. Turn with spatula and fry the second side until brown, about 3 or

4 more minutes. Drain on a brown paper bag set in a wire rack set over a cookie sheet. Repeat with remaining potato mixture, returning oil to correct temperature between each batch and replacing oil after every second batch.

Make Ahead Tips: Do not transfer latkes to oven and hold them there as you are cooking the rest. The taste and texture really deteriorate. You are much better to let cooked latkes cool, then cover loosely with plastic wrap and sit at room temperature for up to 4 hours. Preheat oven to 375 degrees F. Transfer latkes to a heated cookie sheet and bake until crisp and hot, about 5 minutes per side.

You can also freeze cooled latkes on a cookie sheet. After about 2 hours, when latkes are firm, transfer to zip-lock bag and freeze for longer storage (up to one month). Bake in 375 degree oven, until crisp and hot, about 8 minutes per side.