

Salt and Serenity

Cheddar Potato Latkes

Recipe inspired by Chef Michael Solomonov.

Makes 13 latkes.

2 pounds russet potatoes, peeled
½ large onion, peeled
2 large eggs, lightly beaten
¼ cup matzoh meal
5 ounces (heaping 1 cup) grated sharp cheddar cheese
1 teaspoon Diamond Crystal kosher salt
¼ teaspoon black pepper
Vegetable oil for frying

To serve with latkes:

Apple sauce
Sour cream
Chives, Dill

1. On the largest holes of a box grater, or in the food processor, with the grating disc, grate the potatoes and onions. Mix the potatoes and onions in a large bowl.
2. Place half of potato mixture in center of dish towel. Gather ends together and twist tightly to drain as much liquid as possible, reserving liquid in liquid measuring cup. When you think you have squeezed all the moisture out, squeeze one more time. The drier your mixture, the crispier your latkes will be.
3. Transfer drained potato mixture to second bowl and repeat process with remaining potato mixture. Set potato liquid aside and let stand so starch settles to bottom, at least 5 minutes.
4. Pour off water from reserved potato liquid, leaving potato starch in measuring cup. Add eggs and stir until smooth. Pour egg mixture onto grated potato mixture. Add matzoh meal, salt, and pepper and mix well. Mix in cheddar cheese.
5. Heat ¼-inch depth of oil in 12-inch skillet over medium-high heat until shimmering but not smoking (350°F). Place ⅓ cup mound of potato mixture in oil and press with nonstick spatula into a ⅓-inch-thick disk. Repeat until 4-5 latkes are in pan. Cook, adjusting heat so fat bubbles around latke edges, until golden brown on bottom, about 3 minutes. Turn and continue cooking until golden brown on second side, about 3 minutes longer.
6. Drain on paper towels. Repeat with remaining potato mixture, adding oil to maintain ¼-inch depth and returning oil to 350°F between batches.
7. Serve with sour cream, dill, chives, and applesauce.

TO MAKE AHEAD: Cooled latkes can be covered loosely with plastic wrap and held at room temperature for up to 4 hours. Alternatively, they can be frozen on baking sheet until firm, transferred to zipper-lock bag, and frozen for up to 1 month.

To reheat latkes, preheat oven to 375°F. Set a wire cooling rack onto a rimmed baking sheet and place latkes on the wire rack. The rack allows the air to circulate and keeps the bottom of the latkes just as crispy as the tops. Bake until hot and crispy, about 6 minutes for room-temperature latkes and 12 minutes for frozen latkes.