

Salt and Serenity

Apple-Potato Latkes

Recipe inspired by Melissa Clark's recipe for Apple Potato Latkes with Cinnamon Sour cream from the New York Times.

Makes about 12 latkes

2 Honeycrisp apples, peeled and cored
2 large russet potatoes, peeled
1 medium yellow onion, peeled
1 large egg
¼ cup all-purpose flour
2 teaspoons kosher salt
¼ teaspoons baking powder
½ teaspoon black pepper
vegetable oil, for frying

For serving:

Sour cream

Applesauce

1. Adjust oven rack to middle position, place rimmed baking sheet on rack, and heat oven to 200°F.
2. On the largest holes of a box grater, or in the food processor, with the grating disc, grate the apples, potatoes, and onions. Toss all the grated ingredients together in a large bowl.
3. 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.
4. 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.
5. Pour off water from reserved potato liquid, leaving potato starch in measuring cup. Add egg and stir until smooth. Pour egg mixture onto grated potato mixture. Add flour, salt, baking powder and pepper and mix well.
6. Set wire rack in clean-rimmed baking sheet and top with a triple layer of paper towels.
7. Heat ¼-inch depth of oil in 12-inch skillet over medium-high heat until shimmering but not smoking (350°F). Place ¼ cup mound of potato mixture in oil and press with nonstick spatula into a ⅓-inch-thick disk. Repeat until 4 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.
8. Drain on paper towels and transfer to baking sheet in oven. Repeat with remaining potato mixture, adding oil to maintain ¼-inch depth and returning oil to 350°F between batches.
9. Serve with sour cream 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. Reheat latkes in 375-degree oven until crisp and hot, 3 minutes per side for room-temperature latkes and 6 minutes per side for frozen latkes.