

Puck's Potato Latkes



6
Servings



20 min
Prep

15 min
Cook

Ingredients

- 1 pound potatoes, peeled
- 1/2 cup finely chopped onion
- 1 large egg
- 1/2 teaspoon salt
- 3/4 cup olive oil
- Sour cream and/or applesauce as accompaniments

Directions

1. Use grater to finely grate potatoes and onion.
2. Transfer the grated potato and onion to a colander and squeeze dry. Let stand for 1 minute, then squeeze again.
3. Transfer potato mixture to a bowl and stir in beaten egg and salt.
4. Heat oil over moderately high heat until hot.
5. Place spoonfuls of the potato mixture into skillet, flattening with the back of a spoon.
6. Cook until undersides are brown and crispy, about 2-3 minutes. Flip over and cook the other side of the latke.
7. Transfer to paper towels to drain.
8. Repeat for remainder of mixture, adding more oil as necessary.

Note: If making ahead, reheat in the oven about 5 minutes at 350 °F