

POTATO LATKES (per pair)

INGREDIENTS:

1	large potato, peeled and grated on the side used for cheese
1	egg, beaten
1/4	small onion, minced
30 mL	flour
30 mL	bread crumbs or matzo cracker crumbs
1 mL	spices such as seasoned salt, pepper, parsley, italiano, garlic
50 mL	oil for frying

1. Peel and grate the potatoes on the cheese side of your grater and then transfer into a small bowl. Mince your onion and then add to the potato. Toss with the flour and breadcrumbs.
2. Add the egg and spices and mix well.
3. Using a large teflon fry pan put about 50 ml of oil in the pan and when it's hot add **3 small** portions of the mixture and flatten till very thin.
4. Fry until golden brown on each side and serve with sour cream, applesauce or ketchup.