

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Potato Latkes

The classic Chanukah treat!

BY CHEF MARTY SLAVIN

Ingredients

3 lbs. potatoes
(I use russets)

Kosher or sea salt

1 large onion, diced

2 large eggs, lightly beaten

1 cup matzo meal

White pepper

Vegetable oil, for frying

Applesauce, crème fraîche,
smoked salmon, salmon roe,
dill sprigs for serving.

Directions

Working quickly, peel and then grate the potatoes with a box grater into a medium bowl. Press with a kitchen towel to remove excess moisture.

Saute the onions and then add to the potatoes. Stir in the matzo meal, eggs, white pepper and salt.

In large, heavy skillet, heat ¼" of vegetable oil until shimmering.

Working in batches, spoon ¼ cup of the potatoes into the oil for each latke and press slightly to flatten. Fry over medium heat, turning once, until the latkes are golden brown and crisp, approximately 7 minutes.

Drain latkes on paper towels and sprinkle lightly with salt.

Traditional accompaniments are apple sauce and sour cream. Smoked salmon, salmon roe and crème fraîche can also be served with these.



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