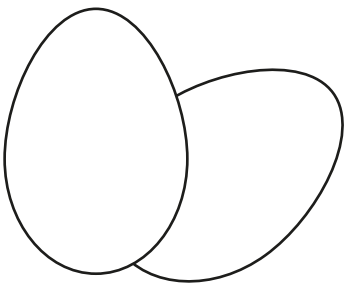


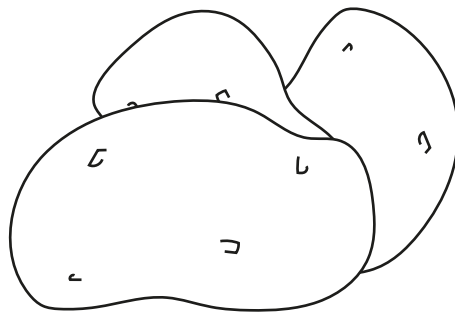
Hanukka Foods

Potato Latke Recipe

What you need...



2 Large Eggs



2lb (1kg) Potatos



Salt



Oil

What to do...

Peel and finely grate the potatoes.

Put them straight into cold water, then drain and squeeze them as dry as you can by pressing them with your hands in a colander (This is to remove the starchy liquid, which could make the latkes soggy).

Beat the eggs lightly with salt, add this to the potatoes, and stir well.

Pour a little oil into the bottom of a frying pan and heat.

Take serving spoonfuls (or as much as 1/4 cup) of the mixture and drop into the hot oil.

Flatten a little, and lower the heat so that they cook through evenly and brown on both sides.

Lift out and serve very hot.

