

LATKES, SIDNEY'S FAMOUS - Chanukah 2009

INGREDIENTS

1. potatoes
2. Mix with Matzoh Meal and eggs.
3. Salt to taste.
4. Vegetable oil

PROCEDURES

1. Grate potatoes on a blender.

I put ONE egg in each batch of cut-up potatoes in the blender before grating. The proportion of eggs depends on the number of grated potatoes, but can also be done al pulso.

2. Place grated potatoes in a large bowl. To keep grated potatoes from turning brown and as nearly clear as possible, sprinkle enough MATZO MEAL OVER the SURFACE to keep out air. This procedure is a guide to how many eggs and how much matzoh meal to add to the grated potatoes.

If the mixture is too loose, add more matzoh meal. Be careful to make sure the mixture is NOT TOO STIFF, the THIN coatings over each batch should be just right....A loose mixture can be remedied by the addition of matzoh meal, If the mixture is stiff, hard, add an egg, one at a time to make sure the mixture reaches the right consistency....

3. Salt, not too much, and not too little. I sprinkle salt from a salt shaker over the matzoh meal covering each batch. BETTER LESS THAN TOO MUCH SALT.

4. TRY to use a cast-iron skillet, it holds heat more evenly distributed than an aluminum skillet.

5. OIL, a vegetable oil--NO OLIVE OIL -- Pour a generous amount of oil into skillet. Test heat by shaking some drops of water into oil--if evaporates with noise, then just right. Oil should be at least 1/4" deep. Add as needed.

6. Using a large tablespoon, place a tablespoon of the batter in the skillet patting to flatten somewhat. KEEP HEAT HIGH, but lower if it gets too high, adjust heat as needed--probably MEDIUM-HIGH might be Best.

When outer edges of latke begins to brown, in a few minutes depending on heat, with a spatula turn the latke over for a few minutes until brown.

TRY TO AVOID HAVING TO TURN THE LATKE OVER MORE THAN ONCE TO PREVENT BECOMING SOGGY AND MAINTAIN ITS CRISPNESS.

When finished, serve, or place on sheets of paper towels to drain off oil, place in a warm oven until enough are ready to be served...BUT LATKES ARE BEST WHEN SERVED IMMEDIATELY FROM THE FIRE TO THE PLATE.

Ess gezinteraid,

Daddy