

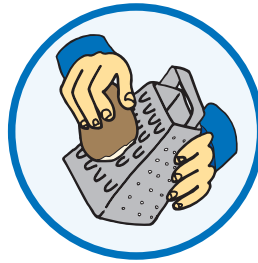
Shira's Famous Family Recipes

Latkes and Applesauce and don't forget a little sour cream and then of course there's sufganiyot (doughnuts) too!



Take out your grater and 3 bowls.

1. Grate those potatoes. Use the larger side of a cheese grater. Of course you can also use the grater of your food processor, but it's much more fun to grate by hand. Keep the skin on! It adds color, flavor, and everyone knows it's good for you.



2. Grate the onion right along with the potatoes and mix them up in the 1st bowl.

Here comes the fun part, especially fun with your kids.

3. Pick up a handful of the grated potato and onion mixture. Squeeeeeeze out ALL of the liquids by pressing your hands together into the 2nd bowl, dropping the dried out pancake of potatoes and onion into the 3rd bowl. Finish squeeeeeeezing out all of the potatoes and onions.

4. Mix the eggs, flour, pepper, salt, and baking powder into the potatoes and onions.

5. Heat the oil up in one or two frying pans. Give it a few minutes and test to see if the oil is hot enough by dropping a pinch of potatoes into the oil. It's hot enough when it sizzle sizzle sizzles.

Fry those latkes.

6. Pick up a good handful of the potato mixture, give it one more squeeze between your hands to let out any more liquids and carefully place in the oil.



7. Fry until golden brown on both sides.

8. Drain on paper towels or newspaper and then keep heated in the oven at the lowest temperature until it's time to eat!

Crispy Chanukah Latkes:

6 medium potatoes
1 large onion
2 eggs, beaten
3 tablespoons flour
lots of pepper
a few pinches of salt
1/2 tsp baking powder
plenty of canola, vegetable, or peanut oil for frying
serves 6-8 people