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Jall Weber's recipe for SATKES



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This recipe makes about 20 latkes.

An adult to help

A potato peeler

A large bowl

A grater

A colander

An eggbeater or electric mixer

A frying pan

A spatula





- 2 pounds of white potatoes, the older the better (about 6 or 7)
- 1 onion, peeled
- 2 eggs, separated into yolks and whites
- 3 tablespoons matzo meal or flour salt and pepper to taste 1/2 cup canola oil for the pan
- 1. Peel the potatoes and put in a bowl of cold water until ready to use.
- 2. Using the largest opening on the grater, grate the potatoes and the onion. The onion will help keep the potatoes from turning brown.
- 3. Squeeze as much as possible of the liquid out of the grated potato and onion mixture over the bowl.
- 4. Place the grated mixture in a colander draining over the bowl. After a couple of minutes, the liquid will have separated, leaving a starchy paste at the bottom of the bowl. Discard the liquid but keep the starch.
- 5. Add the potato and onion mixture, egg yolks, matzo meal, salt, and pepper to the potato starch. Mix thoroughly.
- 6. Beat the eggs whites to shiny, stiff peaks. Fold them into the potato mixture.
- 7. With an adult helping you, pour about 1/4 inch of oil in the pan. Heat the oil in the pan until it is very hot. Drop tablespoonfuls of the potato mixture into the pan.
- 8. Turn the latkes only once until both sides are very brown and the potatoes are cooked through.
- Place on paper towels to drain while you fry the next batch.

Serve with applesauce or sour cream.

(It was my job to grate the potatoes and the onion when I was a little girl. My hands smelled like onion for what seemed like a week.)

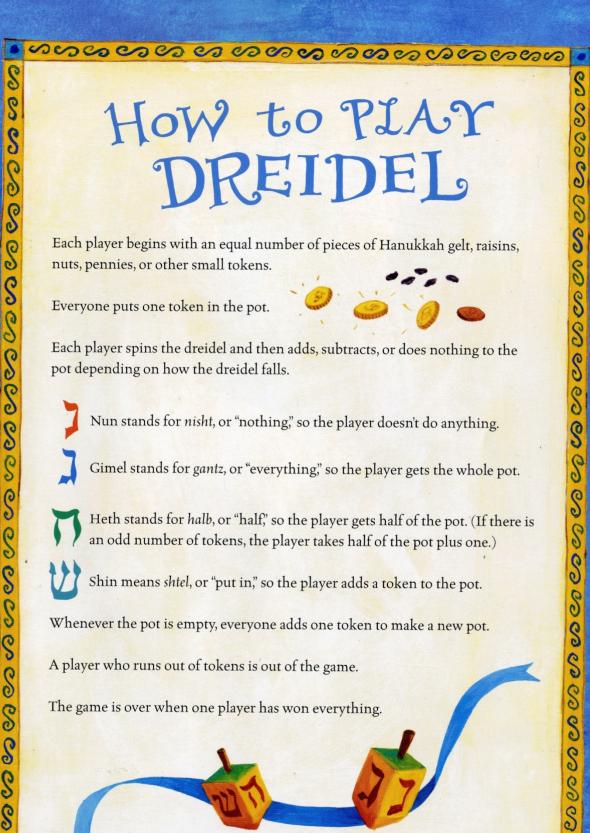
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