

Potato Latkes

1 small onion, peeled

2-3 large potatoes (about $\frac{3}{4}$ pounds), peeled

1 teaspoon salt

Freshly ground black pepper

4 tablespoons ($\frac{1}{4}$ cup) all-purpose flour

$\frac{1}{4}$ teaspoon baking powder

1 egg

Place a fine-mesh strainer over a bowl. Using a medium hand grater, grate the onion and potato into the strainer. Grate the onion first because it will help stop the potato from oxidizing so quickly. Mix the onion and potato well and press to remove the excess liquid. Transfer mix to a clean bowl. Add salt, black pepper, flour and baking powder. Mix well until the flour is incorporated. Add the egg and mix well again.

Pour 1 cup (original recipe) or 1 tablespoon (healthier recipe) of oil into a heavy frying pan and heat to 325 degrees.

To form latke, drop a heaping tablespoon of potato mixture into the hot oil, turning once. It takes about 4 to 6 minutes or until golden brown and delicious. If using 1 cup of oil, when they are ready transfer to paper towels.

Serves about 4.

Found this recipe on The Oregonian Web site:

http://www.oregonlive.com/foodday/index.ssf/2008/06/recipe_detail.html?id=9890

Adapted from Sarah Schafer, chef at Irving Street Kitchen, Portland, Oregon.