



## **HAPPY HANUKKAH LATKES**

**Servings: 12**

**Serving size: 4 latkes**

**4 lbs. raw potatoes**  
**4 Onions, peeled**

**Scrub potatoes so that skin becomes very thin. Grate potatoes and onions into large bowl. Squeeze out excess liquid using a sieve and your hands.**

**4 Eggs**  
**1 C. flour**  
**½ tsp. pepper**

**Add egg, flour and pepper, to potato-onion mixture.**

**Olive oil**  
**Applesauce or**  
**sour cream**

**Oil skillet and heat, then drop spoonfuls of potato mixture onto hot skillet to form pancakes. Fry on both sides until golden brown. Drain on paper towel.**

**Calories: 164.8 per 4 latkes**  
**% calories from fat: 16.7%**

**Serve hot w/topping of choice.**  
**(Make ahead and heat in oven or microwave.)**