

Latkes or Potato Pancakes

1/2 cup flour (60 grams approximately)

Scant teaspoon salt

Scant teaspoon baking powder

About 5 smallish potatoes 500 or so grams, around a pound, peeled and cut into medium chunks

1 medium/large onion, 192 grams approximately, peeled

2 large eggs

Oil for frying

Sour cream and apple sauce for serving

Yields 12 medium latkes

In a bowl large enough for all ingredients, mix the flour, baking powder and salt. Set aside. Take a frying pan and pour in enough oil to generously cover bottom of the pan. Set aside on a burner, don't turn on the oil yet.

Quarter onion and place in food processor with chunked potatoes. Pulse together very slowly! pulse on, pulse off till large shards result. Add the first egg and pulse on and off. Add second egg, pulse on and off, just till all looks medium finely grated. Don't turn it into slush so go slow. Now pour mixture into dry ingredients in bowl. Mix up thoroughly till completely incorporated. Mixture will be a little loose. That's correct. Heat the oil in the pan and turn on medium, not high. Take an ice cream scooper or a cup measure of 1/3 cup and scoop up potato mixture and pour (yes it's loose enough to pour) into hot oil carefully, in a regular frying pan you should have room for four latkes. Fry about four minutes on each side, check the underside of the latke it should be deep brown and carefully turn to fry on other side till brown on other side as well. Place on paper towels on a plate till you use up all the batter. Serve with sour cream and applesauce.