

Potato Cakes

Many people around the world eat potato cakes (or potato pancakes) of some kind. This recipe is for Jewish potato cakes, called latkes (pronounced LOT-kahs). They are traditionally eaten during the festival of Hanukkah, which takes place in December. But they can be eaten any time of the year, and they are good for Lent because they do not contain meat.



Ingredients:

- 2 large potatoes
- 1 small onion
- 1 egg, beaten
- 1/4 cup flour
- Vegetable oil for frying
- Salt and black pepper, if you want

Instructions:

1. Ask an adult to help with this recipe, especially when frying with the hot oil.
2. Peel the potatoes. Put a colander (a bowl with holes in it) into a regular bowl. Grate potatoes and onion into colander. When you're finished, put a second bowl into colander and push down on this bowl so that you squeeze out all water in potato and onion mixture.
3. Put the mixture into a bowl. Add the beaten egg, flour, salt, and pepper. Mix them.
4. Put a frying pan on the stove and pour 1/4 inch of oil into it. Turn the stove on and

wait for oil to get hot. When a tiny bit of the potato mixture sizzles when dropped in the oil, that means it's hot enough.

5. Take about two tablespoons of mixture and place it in the pan. Flatten it out with your spoon. Depending on the size of your frying pan, you can fry a few at a time. You'll know each cake is ready to be flipped over when bottom of cake is nicely brown. Use a spatula to flip it over. When the other side of the cake is also browned, put it on a plate with paper towels to absorb the oil.

6. Serve them hot. Some people like to eat potato cakes with sour cream or applesauce.

Makes about 10-12 cakes.

