

Rabbi Goldsmith's Mother's Latke Recipe

Chanukah is a time when Jews gather together with family and friends to recall the miraculous victory of the Maccabees over the ancient Greeks, to delight in the miracle of one day's worth of oil burning for eight nights in the ancient temple's menorah, and to celebrate light in the midst of winter. In memory of the miracle of the oil it is customary for Jews to enjoy fried foods during the festival. The latke (pronounced LAHT-kah) comes from Europe. While there are now many variations and haut-cuisine versions of the latke, the potato and onion version is A Classic. Below is the recipe that Lucille Goldsmith, Rabbi Goldsmith's mother, makes each year. Enjoy!

Ingredients

3 large potatoes
1 medium onion
1 egg, gently beaten
Bread crumbs or matzo meal
Vegetable oil
Salt and pepper

Directions

1. Wash and dry three large potatoes.
2. Grate them either by hand or in a food processor using the grating blade.
3. Put grated potato into a sieve in the sink to drain off as much potato liquid as possible.
4. Finely mince one medium onion either by hand or in the food processor with the chopping blade.
5. Add finely minced onion to the grated potatoes.
6. Put the mixture into a large bowl, add one egg and enough bread crumbs or matzo meal to "dry it" a bit. Mix well to distribute all the ingredients evenly.
7. Salt and pepper can be added now and/or after they are fried.
8. Heat vegetable oil in a large frying pan.
9. Spoon "large" tablespoon size portions of potato mixture into the pan (try not to take any liquid with the potato mixture).
10. When first side is brown flip latke. Fry until crisp on both sides.
11. Salt and pepper to taste.
12. Enjoy! They are best right out of the pan!