

Mini Potato Latkes

Difficulty: Beginner | Prep Time: 30 min | Serves: 6 - 8

Recipe by Draeger's Cooking School

- 1 small yellow onion, peeled
- 1 pound Yukon gold potatoes
- 2 tablespoons matzo meal
- 1 large egg, lightly beaten
- 2 teaspoons kosher salt
- ½ to ¾ cup vegetable oil
- additional kosher salt for garnish
- sour cream or applesauce



- 1 bunch chives, finely minced for optional

Preparation:

Preheat oven to 250°F.

Grate onion on a box grater and set aside. Peel potatoes and grate on the box grater, transferring to a large bowl of cold water as grated. Soak potatoes 1 to 2 minutes after the last batch is added to water, then drain well in a colander. Spread grated potatoes on a lint-free kitchen towel and roll up jelly-roll style. Twist towel tightly to wring out as much liquid as possible. Transfer potatoes to a bowl and toss with matzo meal, then stir in onions, eggs and salt.

Heat ¼ cup oil in a large nonstick skillet over moderately high heat until hot but not smoking. Working in batches of 6 to 8 latkes, spoon 1 tablespoon potato mixture per latke into skillet, spreading into 2-inch rounds with a spoon. Reduce heat to moderate and cook until undersides are browned, about 3 minutes. Flip latkes and cook until undersides are browned, about 3 minutes more. Transfer to a cooling rack set over a baking sheet to drain, and sprinkle lightly with kosher salt.

As you continue to make more, re-stir the batter before each batch. Add more oil to skillet as needed. Keep latkes warm in oven on a wire rack set over a sheet pan. Serve warm with sour cream or applesauce.