



potato latkes, even better

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SERVINGS: MAKES 12 **TIME:** 30 MINUTES

A couple of 2017 updates: I've been holding out on you and have made two changes to my latke recipe over the years: 1. I sometimes add 1 teaspoon baking powder to the flour for extra lift. 2. These days, I use an equal amount, that is, 1/4 cup, potato starch instead of flour. I find the effect lighter, more crisp and of course, it's also gluten-free.

My formula is roughly this: a one-pound russet or baking potato to one small onion, a large egg, quarter-cup of flour, teaspoon of salt and a hefty pinch of black pepper. How many you yield has to do with how big you make them; I aim for small ones (approximately three inches across) and get about a dozen per batch.

But, if you're not a formula person, here is a more official-like recipe:

- 1 large baking potato (1 pound), peeled
- 1 small onion (4 ounces), peeled
- 1/4 cup all-purpose flour or potato starch
- 1 teaspoon baking powder (optional)
- 1 teaspoon salt
- A few grinds freshly ground pepper
- 1 large egg
- Peanut oil, for frying

In a food processor or on the large holes of a box grater, coarsely shred the potato and onion. For longer strands, lay the potato sideways in the chute of your food processor. Transfer to a colander or wrap in a cheesecloth sling, and squeeze as dry as possible. Let stand for 2 minutes, then squeeze out again.

In a large bowl, whisk the flour or starch, baking powder (if using), salt and pepper, and egg together. Stir in the potato onion mixture until all pieces are evenly coated.

Heat oven to 175 degrees and cover a large baking sheet with foil.

In a medium skillet, heat 2 tablespoons of oil until shimmering. Drop packed tablespoons of the potato mixture into the skillet and flatten them with the back of a spoon. Cook the latkes over moderately high heat until the edges are golden, about 1 1/2 minutes; flip and cook until golden on the bottom, about 1 minute. Drain on paper towels and

transfer to prepared tray, and transfer the tray to the oven to keep warm. Repeat with the remaining potato mixture, adding more oil to the skillet as needed.

Do ahead: Latkes are a do-ahead-er's dream. Cooked, they keep well in the fridge for a day or two, or in the freezer, well wrapped, for up to two weeks. Reheat them in a single layer on a cookie sheet in a 350 degree oven until they're crisp again. Bonus: If you undercooked them a bit or didn't get the browning on them you'd hoped for, you can compensate for this in the oven.

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