

4 2 2 1 1 LATKES!

Hanukkah

Ingredients

4 medium russet potatoes (unpeeled & scrubbed well)	1 medium white or yellow onion
2 large eggs	1 tsp. salt
2 rounded Tbsp. Pamela's gluten free pancake & baking mix	

Procedure

Grate the potatoes and onions and let sit to drain well. Combine potatoes and onions in a large bowl and stir in the remaining ingredients to combine. Heat about $\frac{1}{2}$ inch of oil (canola or vegetable oil) to moderately high heat in a skillet or electric fry pan. Using a large slotted spoon, scoop up some latke batter and press it firmly into the spoon to drain off any excess liquid. Place into the pan and press down. Repeat, being careful that the latkes do not overcrowd the pan or touch each other. Fry, about 5 minutes or until golden-brown on the underside; flip and fry, about 5 minutes, on the second side. Remove to cool over a platter layered with paper towels, to catch any dripping oil. Sprinkle with salt. Repeat the process, occasionally stirring the latke batter and draining off any excess liquid. Serve right away with apple-sauce and/or sour cream.

Assign an assistant to guard the latkes as they cool so that the latkes do not disappear before you can serve them!

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