

## A NEW WAY TO LATKE

### Hanukkah

#### Ingredients

4.2 oz. carton of dehydrated hash-brown potatoes, like Hungry Jack or Idaho Spuds brands	1/8 tsp. garlic powder
Very hot tap water	1/8 tsp. sumac, or lemon zest from a 1/4 of a lemon
1/3 c. sliced green onions, using both white and green parts	Dash of cayenne
1/4 c. sliced celery, tender center stalks with leaves	1 egg, beaten very well
1 tsp. kosher salt	1/4 c. all-purpose flour or matzo meal
1/4 tsp. freshly ground black pepper, about 18 grinds	1 tsp. baking powder
	Neutral oil for frying

#### Procedure

Rehydrate potatoes according to the package instructions, filling the carton with very hot tap water and allowing it to stand for 12 minutes. Preheat oven to 250 degrees and place a cooling rack onto a cookie sheet, set aside. Add the rehydrated potatoes to a large bowl. Slice the green onions and celery as thin as possible so that the slices are a similar size to the potatoes. Add the onions and celery to the bowl along with the spices. Mix in the egg, flour or matzo and baking powder until well combined. Heat a large non-stick or cast-iron skillet over medium-high heat and add the neutral oil to about 1/4" depth until it begins to shimmer. Using a scant 1/4 cup measure or a #24 cookie or ice cream scoop, fry latkes in batches, making sure not to crowd the skillet, about 2 minutes per side until crispy and golden brown. Drain onto paper towels and hold in a warm oven on the rack-lined cookie sheet until all the latkes are fried. Makes 10 large latkes. Serve with sour cream and applesauce.

*This recipe was created from a tip from my Aunt Jo - dehydrated hash-brown potatoes. They are used here to quickly create a latke mix without the usual struggle with watery fresh potatoes.*

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