

Potato Latkes (Serves 6)

Recipe adapted from [All Recipes](#)

Ingredients:

- 2 cups peeled and shredded potatoes
- 2 Tbsp. grated onion
- 1 egg, beaten
- 2 Tbsp. all-purpose flour
- 1 tsp. salt
- 1/2 cup vegetable oil for frying

Directions:

1. Place the potatoes in a cheesecloth and wring, extracting as much moisture as possible.
2. In a medium bowl, stir the potatoes, onion, egg, flour and salt together.
3. In a large heavy-bottomed skillet over medium-high heat, heat the oil until hot. Place large spoonfuls of the potato mixture into the hot oil, pressing down on them to form 1/4 to 1/2 inch thick patties. Brown on one side, turn and brown on the other. Let drain on paper towels. Serve hot!

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