

## **POTATO LATKAS**

*From Gail Haas*

NL #14 8/31/02

6 med. Potatoes (1 ½ lbs.?) peeled  
1 large onion  
2 eggs  
½ tsp. salt  
pepper  
¾ cup matzo meal  
oil

I grate the onion in a small food processor. You can wizz it for some of the potatoes, but don't process it too much. You want some texture left. I also grate some of the potatoes by hand. Mix in the 2 eggs, salt, pepper, and matzo meal. Heat oil in frying pan (1/4 – 1/2") Add some of your batter by the heaping tablespoon, lightly flattening them out. Fry until golden and turn. Keep warm in the oven on paper towels or brown paper bags to absorb some of the oil.

Serve with apple sauce or sour cream.