

MYRA'S POTATO LATKES

[From *Greene on Greens*]

1 ½ pounds baking potatoes
Juice of 1 lemon
1 small onion, finely grated
1 large egg, lightly beaten
2 tablespoons all-purpose flour
2 teaspoons baking powder
Salt and freshly ground black pepper
Crisco shortening
Mechana (recipe follows)
Applesauce

Preheat the oven to 250° F. Peel the potatoes and roughly grate them into a large bowl of cold water to which you have added the lemon juice. Let stand 30 minutes.

After the potatoes have soaked in the water, drain them and squeeze them dry with your hands. Place the potatoes in the container of a food processor. Process, using the on/off switch, until fairly smooth but not wet. Transfer to a large bowl. Add the onion, egg, flour, baking powder, and salt and pepper to taste. Stir until smooth.

Place in a large cast-iron skillet over medium heat. Film the bottom of the skillet with the shortening. Using about 1 large tablespoon for each, add four latkes to the skillet. Cook until golden brown and puffed, about 1 minute. Turn over and brown the other side. Place on a rack and keep warm in the oven while sautéing the remaining latkes. Film the bottom of the skillet after each batch.

Serve with mechana and applesauce. Serves 4.

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MECHANA (MEAT SAUCE)

1 large yellow onion, thinly sliced
4 pounds beef brisket
1 to 3 bay leaves (optional)
1 ½ cups beef broth

Preheat the oven to 350° F. Place the onions over the bottom of a large Dutch oven. Add the beef, and the bay leaves if desired. Cook, covered, in the oven for 1 hour.

Continue to cook, adding the beef broth to the pot as needed, until the meat is very tender and shreds easily, about 2 ½ hours longer. Lightly shred the meat into its cooking juices before serving.

Serves 6 to 8.