

The Corner Table Nantucket Virtual Hanukkah Cooking Class

Grandma Mina's Latkes

Makes approx. 24 latkes

Ingredients

3 pounds russet baking potatoes
1 medium yellow onion
2 large eggs
¼ cup matzo meal, plain bread crumbs, or flour
Salt and pepper
lots of oil or schmaltz
Apple sauce and sour cream for serving

Equipment

Vegetable peelers
Food processor with shredding attachment or box grater
12 in cast iron skillet or high-sided sauté pan appropriate for frying
Spatula/turner
Paper towels
2 rimmed baking sheets
3 large mixing bowls

Instructions

1. Pre-heat oven to 200 degree F
2. Line one of the baking sheets with several layers of paper towel and set aside.
3. Peel the potatoes and onions and cut down to fit into the food processor. Store the potatoes submerged in water to prevent browning and to remove any remaining dirt.
4. Grate the potatoes and onions together using the shredder attachment of your food processor or with the large size of the box grater.
5. Turn the potatoes and onions out into a large mixing bowl
6. Set up two more mixing bowls so you have one bowl with the grated mix and two empty bowls
7. Pick up a handful of the mix and squeeze all the liquid you can into the middle bowl then place the squeezed dry mix into the third bowl
8. Work through all of the mix squeezing as much liquid as you can out of it.
9. Reserve the liquid and allow it to settle.
10. To the dry potato mix add the egg and matzo meal or flour and the salt and pepper.
11. Slowly pour off the reserved liquid while reserving the potato starch that has settled below, then add the remaining potato starch to the latke mix.
12. Using your fingers mix everything together

13. Heat oil in your skillet over a medium high heat. To have about ¼ inch of oil in your pan will require at least 1 cup of oil but keep more on hand to maintain the oils level as you cook the latkes.
14. The oil is ready when a small sample of the mix begins to sizzle immediately when added to the oil.
15. Form latkes one at a time. Scoop approximately ¼ cup of mix and using your hand shape into a flattened ball and gently place into the hot oil. Flatten with spatula to approximately 4 inch patty.
16. Repeat the process until the pan is full but the latkes are not crowded. Cook until the latkes are a deep golden brown on both sides, adjusting heat as necessary to keep things sizzling and avoid scorching.
17. Remove finished latkes to the paper towel lined pan and allow to drain for a couple of minutes before placing on the other baking sheet and holding in the 200 degree oven.
18. Enjoy warm with apple sauce and or sour cream

Curated Other Latke Recipes From Rabbi B-G:

Curried Sweet Potato Latkes

Ingredients

- 1 pound sweet potatoes, peeled
- 1/2 cup all-purpose flour
- 2 teaspoons sugar
- 1 teaspoon brown sugar
- 1 teaspoon baking powder
- 1/2 teaspoon cayenne powder
- 2 teaspoons curry powder (try to get Vadouvan curry powder)
- 1 teaspoon cumin
- Salt and freshly ground pepper to taste
- 2 large eggs, beaten
- 1/2 cup milk (approximately)
- Peanut oil for frying

Instructions

1. Grate the sweet potatoes coarsely. In a separate bowl mix the flour, sugar, brown sugar, baking powder, cayenne pepper, curry powder, cumin, and salt and pepper.
2. Add the eggs and just enough milk to the dry ingredients to make a stiff batter. Add the potatoes and mix. The batter should be moist but not runny; if too stiff, add more milk.
3. Heat 1/4 inch of peanut oil in a frying pan until it is barely smoking. Drop in the batter by tablespoons and flatten. Fry over medium-high heat several minutes on each side until golden. Drain on paper towels and serve.

Spinach Latkes

Ingredients

vegetable oil
1 large onion, chopped
2 cloves garlic, minced
1 pound baby spinach
2 tsp lemon juice
2 large eggs
1 cup breadcrumbs or matza meal
salt and pepper

Instructions

1. Heat 1 Tbsp of oil in a large skillet over medium heat. Saute the onion till translucent, stirring occasionally, about 3-5 minutes. Add the garlic and saute for a minute more.
2. Add the spinach in two batches, using tongs to help move it around the pan till it is completely cooked down and wilted. Transfer to a mesh sieve set over a bowl to drain and cool. Wipe out the skillet and set aside.
3. Place the cooled spinach (discard the drained liquid) in a large bowl and add the lemon juice, eggs, breadcrumbs, and salt and pepper. Stir well to combine.
4. Heat a thin layer of oil in your wiped-out skillet over medium heat. Roll the batter into golf-ball-size balls (about 2 Tbsp each) and press between your palms to form thin patties. Fry for 2-3 minutes per side, or till golden brown, adding more oil if needed. Drain on paper towels and serve hot.

Zucchini Latkes

Ingredients

large zucchini (about 1-pound), shredded
1 small onion, shredded
2 large eggs, beaten
1 cup matzo meal
1 teaspoon kosher salt
Extra virgin olive oil, such as Colavita, for frying
1 cup plain Greek yogurt
2 tablespoon chopped dill
1/4 cup diced cucumber
2 tablespoon lemon juice
1/2 teaspoon kosher salt

Instructions

1. In a large bowl, combine zucchini, onions, eggs, matzo meal and salt and stir to combine.
2. Heat 1/4-inch oil in a large sauté pan over medium high heat. Drop by 2 tablespoons full and lightly press down to flatten. Fry for about 4 to 6 minutes per side or until nicely browned. Remove and drain on paper towels. Continue with remaining batter.
3. In a small bowl, combine yogurt, dill, cucumber, lemon juice and salt and stir. Serve Tzatziki alongside Latkes.