

Foolproof Potato Latkes



Rated: ★★★★★

Prep Time: 15
Minutes

Ready In: 40
Minutes

Submitted By:
Basg

Cook Time: 25
Minutes

Servings: 5

"Use a food processor to combine ingredients for these crisp potato latkes."

INGREDIENTS:

4 potatoes, peeled and cubed	2 tablespoons all-purpose flour
1 onion, chopped	, or as needed
2 eggs	1 teaspoon baking powder
2 teaspoons salt	1/4 cup canola oil, or as needed

DIRECTIONS:

1. Place 1/4 of the potatoes, onion, eggs, salt, flour, and baking powder in the work bowl of a food processor; pulse several times until the vegetables are finely chopped. Add the rest of the potatoes, and pulse again until all the potatoes are finely chopped and the mixture is thoroughly combined.
2. Heat canola oil in a skillet over medium heat. Scoop up about 1/3 cup of the potato mixture per latke, and place into the hot oil. Fry the patty until brown and crisp on the bottom, flip it, and cook the other side until brown, 2 to 3 minutes per side. Repeat with the rest of the potato mixture, replenishing the oil as needed. Serve hot.

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*Makes planning
easy.*

-- Angela Sackett



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