

# Basic Latkes Made Even Better

Three things make these latkes different:

- ◆ you squeeze out as much liquid as possible from the potatoes before adding the other ingredients to make them extra crisp,
- ◆ you add your favorite fresh or dried herb to boost the flavor,
- ◆ and you fry them in delicious olive oil.

Each pound of potatoes makes about 15 3-inch latkes.



**1 pound baking potatoes**

**1 small onion, peeled**

**1/4 cup all-purpose flour**

**1 large egg, lightly beaten**

**2 tsp salt**

**freshly ground pepper**

**2 tbsp of your favorite fresh**

**herb or 1 tsp of a dried herb**

**Olive oil for frying**

Coarsely shred the potato and onion in a food processor or on a grater. Transfer to a colander and press out liquid, or wrap in cheesecloth and squeeze dry.

In a large bowl, whisk the flour, egg, salt and pepper together. Stir in the potato/onion mixture. Add herbs. Try fresh parsley or dill, or dried rosemary or sage.

Heat 2 tablespoons of olive oil in a skillet. Drop heaping tablespoons of the potato mixture into the skillet and flatten them with a spatula. Cook until the edges are golden, about a minute and half, and then flip and cook about 1 minute on the other side. Drain on paper towels. Add more oil to the skillet as needed.

