



# *Wolf Pine Farm*

## *Community Supported Agriculture*

### **Potato Latkes**

#### ***Ingredients***

1 pound potatoes ½ c finely chopped onion 1 lg. Egg, lightly beaten	½ - 1 t salt ½ - ¾ c cooking oil sour cream or applesauce for garnish
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#### ***Instructions***

1. Scrub or peel potatoes
2. Grate coarsely, transferring to a bowl of cold water as peeled
3. Soak for 1-2 additional minutes in cold water; then drain
4. Roll potatoes & onion in kitchen towel and squeeze off as much excess moisture as possible
5. Transfer to bowl and stir in egg, salt and potato-onion mixture
6. Heat ¼ c oil in skillet over medium-high heat until hot but not smoking
7. Cook in batches like pancakes, browning both sides. Add more oil as needed
8. Garnish with sour cream or applesauce