

# SUMMER HOUSE

SANTA MONICA®

## CHEF BEN GOODNICK'S LATKE RECIPE

*Serves: 6-8 people*

### INGREDIENTS

- 2 eggs, lightly beaten
- 4 large Idaho potatoes, peeled and grated on the small holes of a box grater
- 1 small onion, peeled and grated on the small holes of box grater
- 1 teaspoon salt
- 2 tablespoon matzah Meal or flour
- Salt and black pepper to taste
- Your preferred oil, duck fat or rendered chicken fat (schmaltz) for frying



### METHOD

1. In a bowl stir together eggs, grated potatoes and grated onions.
2. Stir in salt, pepper and matzah meal or flour
3. Heat about 1/4 inch oil over medium high heat in a heavy bottomed sauté pan.
4. When a drop of the latke mixture immediately sizzles the oil is ready.
5. Place large spoonfuls of the batter into the pan and spread into 3-4 inch circles.
6. Fry for 3-5 minutes on the first side or until golden.
7. Flip and fry the second side.
8. Remove to a sheet pan lined with a rack to drain.
9. Hold in a 200 degrees F oven as you fry the rest of the batch.

### CHEF TIPS

- To determine when the oil is hot enough, put a drop of water or potato juice in it and when it sizzles, it is ready. The oil should be hot enough to sizzle but not splatter.
- This is a very juicy mixture and will get juicier as the latkes cook. Don't worry, you don't need to get rid of the juice.

