

Form the Cummings, Culture & Cuisine Cookbook

Centre Jewish latkes recipe

Submitted by Avner Cobrin

- 1 pound potatoes, peeled and cut into 2-inch chunks
- Sea salt
- 2 pounds baking potatoes
- 1 large onion, finely diced
- 2 large eggs, lightly beaten
- 1 cup matzo meal
- 1/2 teaspoon freshly ground white pepper
- Vegetable oil, for frying

Instructions

Step 1

In a medium saucepan, cover the potatoes with cool water, season generously with salt and bring to a boil. Cook the potatoes until tender, about 15 minutes. Drain well and immediately pass the potatoes through a ricer into a large bowl.

Step 2

Working quickly, peel and grate the baking potatoes on the large holes of a box grater into a medium bowl. Press with a clean kitchen towel to remove excess moisture. Add half of the grated potatoes to the riced potatoes.

Step 3

In a large, heavy skillet, heat 1/4 inch of oil until shimmering. Working in 3 batches, spoon 1/4 cup of the potato mixture into the oil for each latke; press slightly to flatten. Fry over moderate heat, turning once, until the latkes are golden and crisp on both sides, about 7 minutes. Drain the latkes on a paper towel-lined baking sheet and sprinkle lightly with salt.

Story

My mother was a fantastic cook. She used to make potato latkes by the hundreds. My mother came from a family of 3 brothers and 4 other sisters. After she made the latkes, She called the entire family to come over and gorge on the sinfully delicious latkes. I use lucky enough to eat a few. The taste still stays with me.