

# Potato Latkes

Latkes and jelly doughnuts, called sufganiyot, are favorite Hanukkah foods. Both are fried in oil to symbolize the oil that burned for eight days and nights during the first Hanukkah.

Makes about 24 mini-latkes.

Recipe from *Teaching About Winter Holidays With Favorite Picture Books* by Immacula A. Rhodes

## What to do:

1. Wash six large potatoes.
2. Peel the potatoes.
3. Grate the potatoes into a bowl.
4. Drain the excess liquid from the potatoes.
5. In another bowl, beat two eggs.
6. Add the grated potatoes to the eggs and mix them together.
7. Stir in two tablespoons of flour.
8. Stir in one teaspoon of salt.



Afterward, have an adult heat oil in a frying pan and drop the mixture by the spoonful into the oil. When brown on one side, flip the latkes and brown them on the other side. Drain the latkes on paper towels, then serve them with sour cream or applesauce.

