

Potato Latkas

4 large potatoes (about 1 1/2 pounds), peeled

1 medium onion (about 1/2 pound)

1 large egg

1 tsp. salt

1/2 tsp. white pepper

1 Tbsp. all-purpose flour (vary for consistency)

1/2 tsp. baking powder

about 1/2 cup vegetable oil, for frying

Grate potatoes and onion. Transfer to colander and squeeze mixture to press out as much liquid as possible.

In a large bowl, mix potatoes, egg, salt, pepper, flour and baking powder.

Heat oil in a deep, heavy skillet. For each pancake, drop about 2 tablespoons of potato mixture into pan.

Flatten with back of spoon so each pancake is about 2 1/2 to 3 inches in diameter.

Fry over medium heat for about 4 to 5 minutes on each side, or until golden brown and crisp.

Drain on paper towels. Stir potato mixture before frying each new batch.

Serve hot with applesauce, or sour cream, or sugar.