

# Happy Chanukah, Dinosaur!

## Potato Latke Recipe

- 5 russet potatoes peeled
- 1 small onion peeled-diced
- 1 tsp. salt
- 1/4 tsp. pepper

- 2 tbsp. matzah meal
- 2 eggs
- olive oil and frying pan for frying
- 2 spatulas for turning
- plates or foil lined with paper towels to absorb the oil

*condiments: apple sauce, sour cream, sugar or powdered sugar*

1. Grate peeled potatoes and onions (most will use a food processor).
2. Place mixture in bowl; add salt, pepper and matzah meal. Mix.
3. Beat eggs together in a separate bowl; add to potato mixture and stir.
4. Heat 1/4 inch olive oil-medium heat; oil is ready when water drop sizzles.
5. Pick up a palmful of potato-onion mixture, form into patties and ease into the hot oil (latkes can be oven baked instead-spray thoroughly with olive oil on both sides).
6. Fry on each side for about 5 minutes (edges will begin to crisp). Add more oil as needed.
7. Drain on paper towel and keep heated in 200 degree oven; serve with condiments!