

# Latkes, Latkes Everywhere!

## Traditional Potato Latkes

By Jodi Luber



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### Ingredients:

- 6 potatoes peeled
- 1 medium onion peeled
- 2 large eggs, beaten
- 1/2 cup all-purpose flour
- 6-8 tbsp. vegetable or canola oil
- 2 tsp. Kosher salt
- 1/2 tsp. freshly ground black pepper
- sour cream
- applesauce
- 1 sprig dill for garnish (optional)

### Instructions:

1. Using a box grater or the grating blade of a food processor, grate potatoes and onion. Drain in a colander and press with your hands to remove all of the excess liquid. Put into a large bowl.
2. Add flour to the potatoes and onions. Gently fold in beaten eggs. Add salt and pepper.
3. Heat oil to medium-high heat in a large skillet. Using a large spoon, place potatoes in oil, and flatten with the back of the spoon. Allow them to cook for about 3-4 minutes before turning, and cook for another 3-4 minutes. Test one and adjust time if needed.
4. Put latkes on a wire rack. Place paper towels under the wire rack to catch the excess oil. Arrange latkes on large platter. Serve with sour cream and applesauce on the side. Garnish with a sprig of fresh dill

## Kimchi Latkes

By Maya Libman

### Ingredients:

- 3 medium-sized white potatoes
- 1 cup store-bought kimchi
- 1/2 white onion
- 2 large eggs
- 1/2 cup all-purpose flour
- Salt and pepper to taste
- Canola oil for frying

### Instructions:

1. Wash and peel potatoes. Lay a cheesecloth or clean dish towel over a bowl. Using the largest setting on a box grater, grate the potatoes over the bowl and into the cheesecloth.
2. Use the cheesecloth to wring out as much liquid from the potatoes as possible, and place the grated potatoes into a large bowl.
3. Peel the half onion and grate it into a bowl lined with a new cheesecloth, using the same size grater as the potatoes.
4. Chop the kimchi into small pieces and put them in the cheesecloth with the grated onion. Wring the liquid from the onions and kimchi and place them with the potatoes in the bowl.
5. Crack 2 eggs into the potato and kimchi mixture and mix. Add in the flour, salt and pepper to taste, and mix again.
6. Put a shallow amount of canola oil in the bottom of a pan. Once the oil has heated up, form palm-size latkes and fry them for two to three minutes on each side, or until each side has turned a dark golden brown.
7. Place the latke on a paper towel-lined plate to drain. Serve while still hot.

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## Sephardic Leek Patties

by Susan Barocas



### Ingredients:

- 6–8 leeks (about 2 lb)
- 1 large or 2 small russet potatoes (about ¾ lb)
- 1 egg, beaten
- 3 Tbsp chopped fresh dill or 3 tsp dried
- ½ tsp salt
- ¼ tsp ground black pepper
- ½ cup crumbled feta (optional)
- 4–6 Tbsp bread crumbs or matzah meal
- vegetable oil, for frying
- lemon wedges, for serving

### Instructions:

1. Trim leeks, keeping only the white and light-green parts. Slice into ½-inch pieces, then rinse thoroughly in several changes of water to remove all grit. Drain well.
2. Peel and cube the potato. Steam leeks and potato together for about 15 minutes, until soft.
3. Mash the vegetables in a large bowl. Let cool slightly, then mix in eggs, dill, salt, pepper, and feta (if using). Add enough breadcrumbs or matzah meal to help the mixture hold together.
4. Heat a thin layer of oil in a frying pan over medium heat. Drop heaping tablespoons of batter into the pan, flattening to about 3 inches wide and ¼ inch thick.
5. Fry until browned, flip gently, and cook the other side. Drain on paper towels. Repeat with remaining batter, adding more oil as needed.
6. Serve warm with lemon wedges.

## Apple Potato Latkes Recipe with Tahini Silan Sauce

by Vicky Cohen and Ruth Fox

### Ingredients:

- 2 large Gala apples, shredded
- 2 large Yukon Gold potatoes, shredded
- 1 1/2 tsp salt divided
- 1/2 tsp cinnamon
- 1/8 tsp cardamom
- 1 egg, lightly beaten
- 1/4 cup cornstarch
- 1 1/4 cup grapeseed or avocado oil

### For the Tahini Silan Sauce:

- 3 Tbsp tahini paste
- 3 Tbsp silan (100% date syrup)

### Instructions:

1. Preheat oven to 350°F and line a baking sheet with parchment.
2. Place shredded potatoes and apples in a colander over a bowl. Sprinkle with ¾ tsp salt, mix, and let sit 10 minutes to release liquid.
3. Squeeze out as much moisture as possible using cheesecloth or a clean towel.
4. Mix in remaining salt, cinnamon, cardamom, egg, and cornstarch. Form 12–15 small latkes.
5. Heat oil in a nonstick skillet and cook latkes in batches, 3–4 minutes per side, until golden. Drain on paper towels.
6. Transfer latkes to the baking sheet and bake 15–20 minutes until crispy.
7. For the tahini–silan sauce, whisk both ingredients together and serve with the latkes.