

Latkes

Courtesy of Rian Handler on delish.com

INGREDIENTS

1 lb. Russet potatoes, peeled (about 2 medium)

2 large eggs, beaten

1/2 c. all-purpose flour

1 1/2 tsp. kosher salt, divided

Canola oil, for frying

2 tbsp. freshly chopped chives

Applesauce, for serving

Sour cream, for serving

DIRECTIONS

- 1** | Using the medium holes on box grater, grate potatoes. Transfer to a bowl of ice water until ready to use. Using a clean dish towel, squeeze out as much liquid as possible, or let drain in fridge overnight.
- 2** | In a large bowl, combine potatoes with eggs, flour, and 1 teaspoon salt.
- 3** | In a large skillet over medium heat, heat about 1/8" oil until shimmering. To test if oil is hot enough, sprinkle with some flour. If flour bubbles and dissolves immediately, oil is ready.
- 4** | Add a few spoonfuls of potato mixture to the oil and pat down to flatten. Fry until crispy and golden, about 3 minutes per side. Transfer to paper towels to drain, then sprinkle with remaining salt.
- 5** | Serve with chives, applesauce, and sour cream.