

Super Simple Latkes (Potato Pancakes)

- **Prep Time:** 10 mins
- **Total Time:** 30 mins
- **Yield:** 9 Latkes

Ingredients

- 1 (30 ounce) bags frozen potatoes (shredded)
- 1 cup sweet onion, finely diced
- 2 eggs, beaten
- salt
- 1 teaspoon black pepper
- 3 tablespoons flour
- vegetable oil (for frying)
- sour cream, for topping
- applesauce, for topping

Directions

1. Defrost grated potatoes. Press with paper towels to remove excess moisture. There won't be much.
2. In a 2 gallon Ziplock, add onion, eggs, salt, pepper and flour. Mixture should be thick and cohesive.
3. Pour about 1/4 inch of oil into a heavy-bottomed frying pan. The pan should not be so hot that the oil is “smoking.”
4. Use about 2 Tablespoons potato mixture and place in the oil and press into a patty (can cook 4 at a time).
5. Fry for about 3 minutes. Flip and fry for another 3 or so minutes. If pancake cooks too fast, reduce oil's temperature. If it takes longer, turn the oil up so they don't get soggy. Repeat with remaining potato mixture.
6. Drain on paper towels and serve immediately.