

# POTATO PANCAKES (LATKES)

Adapted from [Smitten Kitchen](#)

*Makes 6 to 8 pancakes*

## INGREDIENTS

1 large baking potato  
(approximately 1 lb), peeled.  
You can substitute 1 lb of  
another tuber instead.

1 small onion, peeled

1/4 cup flour

1 egg

1 teaspoon salt

1/4 teaspoon pepper

Peanut oil

Rendered chicken fat  
(optional)

Condiments: apple sauce and  
sour cream. If you are feeling  
fancy, skip the apple sauce  
and serve with a fried egg,  
sour cream, and a little  
smoked salmon.

*We played around with swapping out the baking potato with different tubers to great success. If using grated sweet potato, rutabaga, or parsnips instead, cook on medium low flame and keep an eye on the pan, since these root vegetables have more sugars and can easily burn. You can find rendered chicken fat at specialty stores, but if you make chicken stock, just skim off the fat and keep it in your freezer until you need it!*

## METHOD

Using the side of a box grater with large holes, shred the peeled potato and onion. Wrap the shredded mass in a clean dish towel and squeeze out as much liquid as possible. Let the potato/onion mixture stand for a few minutes and repeat.

In a large bowl, whisk egg with salt and pepper. Add potato/onion mixture and flour and mix until combined.

Pre-heat oven to 325° F. Coat the bottom of a medium skillet with peanut oil, add a few tablespoons of chicken fat if using. Heat oil over medium flame until very hot. Drop a few large tablespoons of potato/onion mixture into oil, flatten with the back of the spoon, and cook over medium heat until the edges are golden, about 2 minutes. Flip and cook on the other side until golden, a minute or two. Drain on paper towel and hold in the warm oven on a cookie sheet. Add more oil and chicken fat as needed and repeat until all the mixture is fried.

Serve hot with suggested condiments.

Make ahead: You can cook all latkes and keep, well wrapped, in the refrigerator for a few days. Reheat in a single layer on a cookie sheet in a 400° F oven until crisp.