**Potato Latkes**
Recipe: Melissa Schenker/Foodie for Two
Serves two foodies plus leftovers, makes about 18 latkes

**Ingredients:**
4 medium to large potatoes, peeled
1 large onion
2 eggs, lightly beaten
1 package matzo ball mix
1/2 teaspoon kosher salt
1/8 teaspoon fresh-cracked pepper

**Garnish:**
1 tablespoon chopped fresh dill
1 tablespoon chopped fresh chives
Sour Cream
Applesauce

**Optional Sides:**
Sliced cucumber
Olives

**Directions:**
Heat oven to 200 degrees F (to keep latkes warm while frying) and place an oven-proof platter on the middle rack.

Add about 1/8 inch of canola oil to a large skillet. Turn heat to medium-high; when the surface of the oil lightly ripples it is ready. Test oil by adding a small piece of batter; if it browns on each side within a minute, it's ready.

While the oil is heating, make the batter. Grate potatoes and onion into a large bowl. Add beaten eggs and mix well, making sure all the potatoes are coated. Add matzo ball mix, salt and pepper and mix well.

When the oil is hot, add by spoonful (about 1/3 cup) into oil and flatten out with the back of spatula. Cook for about 5 minutes per side, until golden brown, and gently turn latkes away from you. If needed slightly increase the heat source to maintain consistent hot oil.

When both sides are golden brown, transfer latkes to a sheet pan lined with paper towels. Spoon more batter into oil and repeat process. Transfer the cooked latkes to the platter in the oven to keep warm.

Serve latkes hot with fresh chopped dill and chives, and a pinch of salt. Serve with a side of a dollop of sour cream and applesauce.

Optional sides: sliced cucumbers and olives.

*Eat well and share the love!*
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