

#1 Potato Latkes (traditional) -*The Bodemers*

INGREDIENTS:

2½ lbs all purpose potatoes

¾ cup of flour

¼ cup of Matza meal

1 egg

1 tsp of salt

1/8 tsp of pepper

Olive oil

METHOD:

1. Peel about 2½ lbs of potatoes.
2. Grate potatoes using a food processor.
3. Use a colander to squeeze out the excess liquid from the potatoes.
4. Add egg, salt, pepper, flour, and Matza Meal.
5. In a skillet over medium high heat olive oil.
6. Drop potato mixture by spoonful and cook until golden brown on both sides.
7. Drain excess oil on paper towels.

#2 Sweet Potato Latkes -*The Bodemers*

Ingredients:

2½ lbs sweet potatoes
1 cup of flour
½ cup of brown sugar
1 egg
1 tsp of salt
½ tsp of cinnamon
Olive oil

METHOD:

1. Peel about 2½ lbs of potatoes.
2. Grate potatoes using a food processor.
3. Use a colander to squeeze the excess liquid from the potatoes.
4. Add egg, salt, pepper, flour, and Matza Meal.
5. In a skillet over medium high heat olive oil.
6. Drop potato mixture by spoonful and cook until golden brown on both sides.
7. Drain excess oil on paper towels.

#3 Sweet Potato Latkes -*The Bells*

INGREDIENTS:

6 sweet potatoes, peeled and shredded
6 eggs, lightly beaten
3 to 4 tablespoons brown sugar
6 tablespoons all-purpose flour
2 tablespoons ground cloves
2 tablespoons cinnamon
Vegetable oil for frying

METHOD:

1. Place sweet potatoes in colander.
2. Place cheesecloth over the potatoes, squeeze the potatoes to release as much liquid as possible. Let the potatoes sit to release more liquid, then squeeze again.
3. In a large bowl, combine sweet potatoes, eggs, brown sugar, flour, cloves, and cinnamon. Mix Well.
4. Heat oil in large heavy skillet to 375 degrees F (190 degrees C).
5. Form mixture into pancake-size cakes, and fry in hot oil.
6. Flip cakes after 2 to 3 minutes (when bottom browned), and brown other side.
7. Drain on paper towels, and serve piping hot.

#4 Potato Latkes -*The Whites*

INGREDIENTS:

4 large Russet potatoes, peeled and diced
2 small onions, peeled and sliced
2 eggs
1 scant cup of Matzo meal
Salt and pepper, to taste
Canola oil

METHOD:

1. Grate potatoes with onions and eggs in small batches.
2. When completely grated, transfer to a bowl and add the matzo meal, salt, and pepper (May need to add more matzo meal if mixture is too thin).
3. Heat oil to medium high heat.
4. Drop by tablespoon into hot oil.
5. Turn when browned on one side.
6. When done, drain on paper towels or paper bags
7. [Serve with sour cream or apple sauce. (Makes 3½ dozen 2” latkes).]

#5 Potato Latkes -*The Grubers*

INGREDIENTS:

6 potatoes
3 onions
3 eggs
½ cup flour
1 teaspoon salt

METHOD:

1. Put potatoes and onions through food processor twice.
2. Removes some liquid.
3. Add flour, eggs, and salt.
4. Fry until brown.

#6 Rhode Island Latkes -*The Gruders*

INGREDIENTS:

3 lbs grated white potatoes
2 grated sweet potatoes
Grated onion –as you like
2 eggs
Adobo seasoning
Splash of maple syrup and dash of sugar
Salt and pepper to taste

#8 Latkes (4 servings) -Jill & Danielle Levine

INGREDIENTS:

3 cups grated potatoes (let sit until everything else is ready, then drain)
2 beaten eggs
4 tablespoons grated onion
1 teaspoon salt
¼ teaspoon pepper
3 tablespoon flour
3 tablespoon sour cream (optional)
1 teaspoon baking powder

#9 Latkes (2 dozen) -Cathie Cruz

INGREDIENTS:

2½ lbs potatoes, peeled
1 large onion, grated
3 eggs lightly beaten
¼ cups matzah meal or flour
2 teaspoons salt
½ teaspoon freshly ground pepper
Oil for frying

METHOD:

1. Coarsely grate ½ of the potatoes; finely grate the rest of the potatoes.
2. Squeeze out as much of the moisture as you can.
3. Combine with onion, egg, matzah meal, salt, and pepper.
4. Heat oil in large frying pan over medium heat.
5. Drop about 2 tablespoons mixture into pan to form each latke.
6. Use back of spoon to flatten mixture.
7. Fry until brown and crisp
8. About 4 minutes each side.
9. Drain on paper towels, keep warm in 250 degree oven.