



CRISPY POTATO LATKES

makes 3 dozen

4 lbs. Idaho potatoes
1 Onion, peeled
4 scallions
8 Eggs
pepper to taste
Olive oil

Toppings:
Applesauce
Sour Cream

Peel potatoes or scrub so skin becomes very thin. Grate and put in large pot with water to keep from turning brown. Grate onions and set aside.
Remove potatoes from water and place on a large cotton cloth, reserving the starch water. Roll up cloth and squeeze out excess water catching it into pot. Place potatoes in mixing bowl.
Drain off the water now sitting on top of the potato starch in the pot, and add just the potato starch into the mixing bowl with potatoes.
Squeeze excess water from onions and mix onions together with potatoes, eggs, and pepper.
Heat small amount of oil in skillet. Drop spoons full of potato mixture onto hot oil to form potato cakes. Fry on both sides until golden brown. Drain on paper towel.
Serve hot w/topping of choice.