



OVEN BAKED POTATO LATKES

Preheat an oven to 425° F
makes 3 dozen

Olive oil
10 eggs
fresh ground pepper
12 potatoes
 $\frac{3}{4}$ C. olive oil or
for exceptional taste use
schmaltz
2 large onions, quartered

1. Generously oil 3 muffin baking pans and place in oven to heat.
2. Beat eggs with pepper and set aside.
3. Prepare potatoes for processing and place in cold water.
4. Heat olive oil or schmaltz over low heat.
5. Thinly shred onions and potatoes. Mix with eggs and hot oil/schmaltz. Carefully spoon mixture evenly into hot, oiled muffin pans.
6. Bake 45 min, or until tops look crunchy and sides look golden brown. Loosen edges with a knife, unmold and drain on paper towels. Serve.