

RECIPE

POTATO LATKES with children

Ingredients

4 potatoes, peeled
1 tbs. Lemon juice
3 tbs. Flour
freshly ground pepper to taste
1 large onion, grated
4 eggs
1 tsp. salt
oil for frying

Directions

1. Let children peel and cut potatoes into large chunks with your supervision.
2. Adults finish the grating process in a food processor. Process the onions as well.
3. Immediately transfer the grated potatoes into a large bowl. Let the child squeeze the excess liquid out of the potatoes with their hands.
4. Children can add the onion, lemon juice, eggs, flour, salt, and pepper. Let the children mix well.
5. In a large heavy skillet or frying pan, heat $\frac{1}{2}$ inch oil. Have the children step back for this!
6. With a tablespoon, spoon the batter onto the hot oil and flatten the latkes with the back of the spoon.
7. Fry for 3 to 5 minutes per side, turning only once, until golden brown.
8. Drain on paper towels and serve immediately with applesauce or sour cream.

Enjoy with your children!