

DREAMWORKS
HOME
For the Holidays

STREAMING
DECEMBER 1 | **NETFLIX**

POTATO LATKES

25 min. | Serves 4

3 c. shredded potato

1/4 c. grated onion

2 eggs, beaten

6 saltine crackers, or as
needed, crushed

1 tsp. salt

1/4 tsp. ground black pepper

1/2 c. vegetable oil, or as
needed

Mix potato, onion, eggs, crackers, salt,
and pepper together in a large bowl.

Pour enough vegetable oil into a skillet to fill
about 1/2-inch deep; heat over medium-high
heat.

Drop spoonfuls of the potato mixture, first
pressing potato mixture against the side of the
bowl to remove excess liquid, into the hot oil;
slightly flatten the latkes into the oil with the
back of your spoon so they are evenly thick.

Cook in hot oil until browned and
crisp, 3 to 5 minutes per side.
Drain latkes on a plate lined
with a paper towel.



Courtesy of Lindsay from [allrecipes.com](https://www.allrecipes.com)

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