

Potato latkes

Ingredients

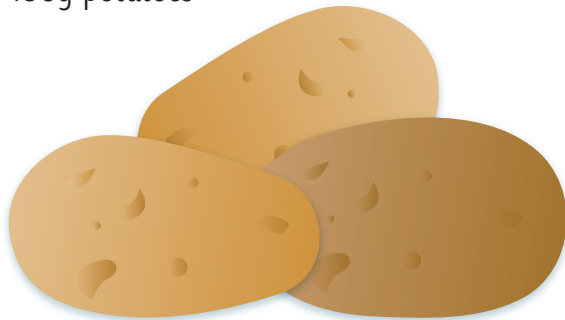


½ to ¾ cup
olive oil

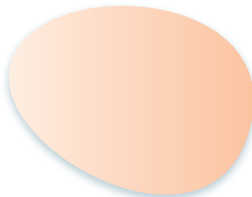
½ teasp salt



450g potatoes



1 large egg



1 onion



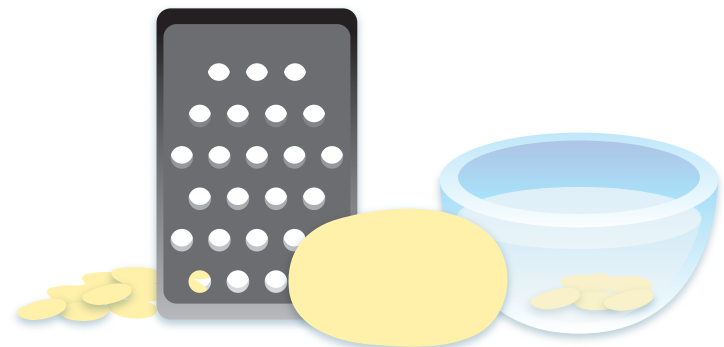
Steps



1. **Finely chop the onion (½ cup).**



2. **Peel the potatoes.**

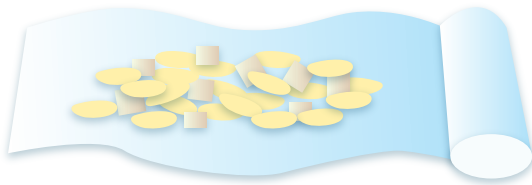


3. **Grate the potatoes.**

Potato latkes



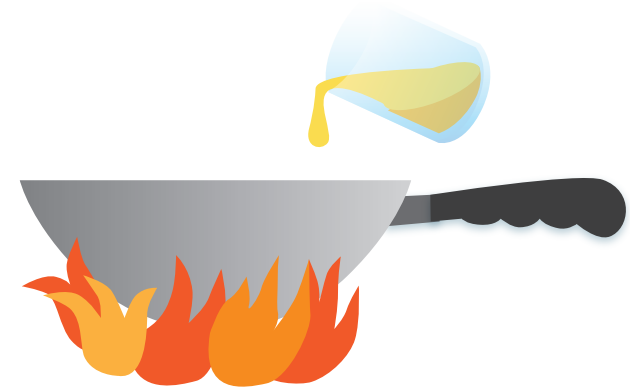
4. Drain the potatoes in a colander



5. Spread the potato and onion onto kitchen towel and roll up squeezing out the liquid.



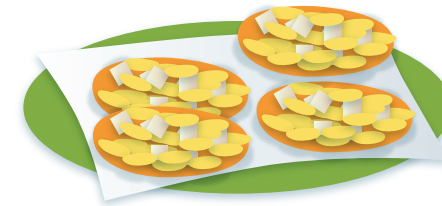
6. Pour in egg and salt and mix together.



7. Heat oil in a frying pan.



8. Spoon two tblsp mixture for every latke into the pan, and fry.



9. Drain on kitchen paper and keep warm. Enjoy!