



## Veggie Latkes

*Yields 16-20 latkes*

*Pareve/dairy*

### Ingredients

3 medium potatoes, either russet or gold (about 1 1/2 # unpeeled)

1/4 medium yellow onion

1 egg

1/8 c matzah meal or breadcrumbs

3/4 tsp salt

Pepper to taste

Cooked vegetables, chopped very small (broccoli, carrots, corn, etc.)

Shredded cheddar (optional)

### Instructions

1. Peel potatoes and onion and cut into small chunks.
2. Shred all in a food processor, then place in a colander. Working in handfuls, squeeze excess liquid from potatoes and onion and place in a dry bowl. Drain the liquid from the bowl, but add the starch lying in the bottom to the shredded potatoes and onion.
3. Heat pan with vegetable oil (about 1/2" deep) on medium-high heat. Add beaten eggs, breadcrumbs, salt and pepper to the potato and onion mixture and combine all with a fork.
4. Add vegetables to the potato mixture as desired - all in one batch or split into different flavors. If using cheese, add at this point.
5. When the oil is very hot, form latke patties and place in the pan, being careful to not overcrowd the pan. Allow to cook undisturbed until the first side is nicely browned, about 2 minutes. Use two forks or a spatula to flip latkes and finish cooking.
6. Remove from the pan and place on a wire cooling rack, then sprinkle with salt. When cool, move the latkes to paper towels until ready to serve.



*Recipe provided by Chef Melinda McNeil of the East Valley JCC's Challah Factory.*