CHANUKAH RECIPE

Makes 60 (cut in half for 30-35)

<u>6 large potatoes peeled</u>

2 large onions peeled

3 eggs

Salt (I don't use a lot of salt -

2 shakes of salt shaker)

5 tablespoons flour

2 heaping teaspoons baking powder



DIRECTIONS:

- Grate potatoes (3 potatoes grated fine and 3 potatoes grated coarse)
- Add fork beaten eggs, salt.
- Sift flour & baking powder together and add to mixture.
- Put oil (I use Crisco oil) into frying pan and heat. Test oil by taking a pinch of flour to see if dissolves on top of oil. If it does...drop 2 heaping tablespoons of mixture into skillet (flatten a bit to make pancake. If not as large as you want, next pancake can be made by
- Cook until edges are browning, then turn over and cook other side.
- My skillet holds 5 latkes, with space between them for easy flipping. As you take them out of frying pan, put on doubled paper towel, then put another pancake in its place.

Enjoy!