

## AMERICAN EGG BOARD CULINARY LIBRARY



### LATKE TOPPINGS BOARD

Total Time: 39 minutes

Prep Time: 15 minutes

Cook Time: 24 minutes

#### INGREDIENTS

4	medium russet potatoes, scrubbed/peeled/grated
1/2 cup	minced white onion
2	Phil's Non-GMO Free Range large eggs
1 tsp	salt
1/4 cup	all purpose flour
1/2 cup	vegetable oil for frying

#### *Optional toppings:*

Sour cream and chives

Applesauce

Whipped cream cheese + smoked salmon

Goat cheese with figs + honey

Chunky guacamole  
Honey cream cheese + pomegranate seeds

Yields: 11-12 servings

## **INSTRUCTIONS**

1. Use a clean kitchen towel to squeeze out excess moisture from potatoes (this will help keep latkes from becoming soggy). In a large mixing bowl, mix together potatoes, onion, eggs and salt. Stir in flour. Mix well.
2. Heat 1/2 of oil over medium heat until 360-375°F (we suggest testing with one latke to make sure your oil is hot enough) . Carefully drop 1/4 cup amounts of batter onto hot skillet leaving space for flipping. Use a spatula to shape into round latkes about ¼ inch thick. Cook latkes for 3-4 minutes, until golden brown and crispy. Gently flip and cook for an additional 3-4 minutes.
3. Transfer cooked latkes onto a paper towel lined plate while cooking remaining latkes. Add more oil as needed. Serve hot with your desired toppings surrounding the latkes for people to help themselves.