



## **POTATO LATKES**

*Home-Made Apple Sauce & Sour Cream*

*Serves 6-12 People*

### Ingredients:

5 Idaho Potatoes, Peeled, Sliced Lengthwise, And Then Quartered.

2 Eggs

¼ Cup To ½ Cup Matzo Meal

Salt & Pepper To Taste.

½ Tsp. Granulated Onion

Canola Oil For Shallow Frying

### Procedure:

- 1.) Shred Potatoes Through A Food Processor Shredder Blade.
- 2.) Place Shredded Potatoes Into A Towel And Squeeze Out The Excess Water.
- 3.) Place Shredded Potatoes In A Bowl And Mix With Eggs, Matzo Meal, Salt & Pepper. Incorporate All Ingredients Thoroughly.
- 4.) Bring ½ Inch Depth Of Oil To Heat In A Large Skillet.
- 5.) With Desired Size Spoon, Spoon In The Latke Batter Into The Hot Oil And Set The Heat To Medium. Fry Until Golden Brown On Each Side Approx 3-4 Minutes Each Side.
- 6.) Lay Onto To Paper towels To Absorb Excess Oil.
- 7.) Allow To Cool For 1-2 Minutes And Then Serve.



## Apple Sauce

### Ingredients

- 8-12 Apples, Peeled, Cored, And Cut Into ½ Inch Size Diced Pieces (As Uniform As Possible For Even Cooking).
- 1.5 Cups Light Brown Sugar Or Dark Brown
- ¼ Cup Raw Sugar
- 1/8 Cup Rice Wine Vinegar
- 1/8 Cup Apple Cider Vinegar
- ¼ Tsp Dry Ginger
- ¼ Tsp Heaping Cinnamon
- 3 Pinches Of Sea/Kosher Salt
- 1 Pinch White Pepper

### Procedure:

- 1.) Place Ingredients 1, 2, 3, 4, & 5, Into Heavy Bottom Stock Pot Or Soup Pot, Cover And Allow To Cook For 5 Minutes On Medium High Heat.
- 2.) Remove Lid And Allow Apple Mixture To Cook Down Until A Syrup Consistency Is Achieved Approx 15-25 Minutes.
- 3.) Add Remaining Seasonings, Stir, Remove From Heat, Allow To Cool For 15 Minutes, Then Place Into A Food Processor And Puree Until Smooth Approx 20 - 30 Seconds If That. Remove And Allow To Cool Before Serving.