

# YINZER YUMS OF YESTERYEAR

## POTATO LATKES



### INGREDIENTS

- 6 medium potatoes
- 1 small onion
- 2 eggs, lightly beaten
- 3 tablespoons flour
- ¼ teaspoon pepper
- 1 teaspoon salt
- ½ teaspoon baking powder

### PREPARATION

Peel and grate potatoes and onion (in food processor for best results). Drain liquid. Dry potatoes and onions at room temp for an additional thirty minutes. Stir in eggs. Add remaining ingredients, Mix well. Drop a spoonful at a time into a hot, greased skillet. Brown on both sides. Drain on paper towels. Serve with sour cream or applesauce.

Cooking time: 10-15 minutes. Serves 6.



ORIGINAL RECIPE FROM THE THREE RIVERS COOKBOOK VOL I