**Cook Club Recipe of the Month: Latkes**

*Adult home cooks: Please join us on the third Thursday of every month at 5pm in the small meeting room as we taste the recipe for the month and share our ideas and enthusiasm about food and home cooking. Space is limited so please register online by the 12th of the month to attend.*

Ingredients:

* 1 lb potatoes
* 1 onion
* 2 eggs, beaten
* ½ cup flour
* 1 tsp salt (2 tsp if using coarse kosher salt)
* 1 tsp baking powder
* ½ tsp black pepper
* Oil for frying (avocado, grapeseed, safflower or other high heat oil suggested)
* Applesauce and/or sour cream for garnish (optional).

Peel the onion and the potatoes. Grate onion and potatoes (you can use either food processor with the coarse grate disk or a box grater) Bundle the grated potatoes and onion into a clean dish towel or lint free cloth. Use the cloth to squeeze as much water as you can from the shreds. Place the wrung-out shreds in a large mixing bowl and add eggs, salt, pepper, baking powder and flour. Stir to combine. Place about ¼ inch of oil in a heavy bottomed pan or skillet. Heat the oil to approximately 350 degrees Fahrenheit (a small drop of batter should sizzle when placed in the oil.) Drop ¼ to 1/3 cup size scoops of batter into the hot oil. Use a spatula to flatten them into disk shapes if needed. Don’t overcrowd the pan allowing some space between the disks. Fry in batches as needed. Fry approximately 5 minutes per side until both sides are golden brown. Transfer to a wire rack or plate with paper towels. Sprinkle with additional salt while warm if desired. Serve warm with applesauce, sour cream garnish if desired.