

“A stirring, tender portrait of two brave, beloved children and a single father doing his best to help his daughters celebrate the holiday and their mother’s memory.” —*Booklist*

Mama’s Latkes

Best made with helpers or a food processor. Get all your ingredients out and ready before you begin. Peeled potatoes turn an ugly green if they are left out too long. And green latkes—well, that’s another story.



Ingredients:

eggs (one for 4 potatoes)
onions (one small for 4 potatoes)
potatoes enough for the hungry
(at least 2 per eater)
matzo meal (a small handful)
salt (to taste)
vegetable oil for frying

Break the eggs and beat them in a small bowl. Peel the onions and cut them into pieces large enough to grate. Wash, peel, and dry the potatoes.

Grate the potatoes and onions either by hand or in the food processor in the following way: potato, onion, potato, onion. Don’t press too hard. If there is a lot of liquid when you are done, strain and press the excess out. Put the potatoes and onion into a large bowl. Add the eggs and enough matzo meal to make a sticky mix. Add salt to taste.

Heat about $\frac{1}{2}$ inch of oil in a frying pan. Drop large spoonfuls of the batter into the frying pan and cook till crispy and brown on both sides. Blot excess oil with a paper towel.

Mama’s Tip: If you are going to make lots of latkes, you can lightly brown them and then keep them warm on an ungreased cookie sheet in a 325° oven. The latkes will brown while you are making more.

Top your hot latkes with sour cream, jam, applesauce, or for a southwestern flair, salsa. No ketchup, please.

But before you take that first bite, close your eyes a minute. Breathe deeply. Smell the onions and potato and oil. That’s the smell of Chanukah.

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