

Latkes - Cucumber-Yogurt

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2 large russett potatoes
1 small onion
1 teaspoon salt
1/2 teaspoon pepper
1 egg, beaten
1/3 cup matzo meal or flour
plain yogurt
squeeze lemon juice
pinch salt
za'atar
chopped cilantro
thinly sliced Persian
cucumber

Peel the potatoes. Grate the [potatoes and onion on the large holes of a box grater. Transfer to a large colander set over a bowl. Season with the salt and pepper. Using your hands, firmly squeeze the mixture to remove as much liquid as possible. Blot dry with paper towels.

In a large bowl, stir together the grated potato mixture, the beaten egg and the matzo meal or flour. Stir until combined. Form into tightly packed two-inch pancakes and place on a paper towel-lined baking sheet.

In a large nonstick skillet over medium heat, heat 1/4 inch of rendered chicken fat or vegetable oil until shimmering. Working in batches, fry the latkes until golden brown and crisp, 3 to 4 minutes per side.

Mix the plain yogurt with a squeeze of lemon juice and a pinch of salt. Spoon onto the latkes. Top with za'atar, chopped cilantro and thinly sliced Persian cucumber.

Remove to a rack set on a baking sheet. Sprinkle with salt.

Keep warm in a 250 degree oven.

Per Serving (excluding unknown items): 119 Calories; 5g Fat (38.9% calories from fat); 8g Protein; 11g Carbohydrate; 2g Dietary Fiber; 212mg Cholesterol; 2205mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 1 1/2 Vegetable; 1/2 Fat.