

Side Dishes

Potato Pancakes (Traditional Potato Latkes)

3 cups grated potatoes, peels removed and liquid drained

1 small onion, diced

2 large eggs, beaten

2 tablespoons matzo meal or breadcrumbs

1/2 teaspoon garlic salt

1/2 teaspoon pepper

1/4 teaspoon lemon juice

1/2 cup vegetable oil

Sour Cream or Apple Sauce (optional)

In a large bowl, mix eggs, potatoes, matzo meal or breadcrumbs, onions, garlic salt, pepper and lemon juice.

Heat oil in a large skillet over medium high heat. Drop potato pancake mix by tablespoon into oil. Fry until browned on both sides, turning.

Serve with sour cream or applesauce.

Per Serving (excluding unknown items): 1158 Calories; 119g Fat (91.3% calories from fat); 14g Protein; 12g Carbohydrate; 3g Dietary Fiber; 424mg Cholesterol; 1169mg Sodium. Exchanges: 0 Grain(Starch); 1 1/2 Lean Meat; 1 1/2 Vegetable; 0 Fruit; 22 1/2 Fat; 0 Other Carbohydrates.