

Potato Latkes with Sour Cream Sauce

Ingredients

3 large potatoes (preferably Yukon Gold)

1 small onion

1 tsp sea salt

2 eggs

Canola oil (or any neutral oil)

1. Peel the potatoes and then grate them together with the onion.
2. Mix in the salt and let the mixture stand for 30 mins to allow it to release some moisture.
3. Squeeze the mixture with your hands and pour out the excess liquid.
4. Add both eggs and whisk everything together.
5. Heat 1-2 inches of oil in a deep pan or skillet. Form mixture into plump latke patties and fry in oil until golden brown on each side.

Sauce

2 cups sour cream

2 cloves garlic

5 green scallions

3 tbsp chopped dill

1 tsp sea salt

1. Mix the sour cream well first to make it creamy and fluffy.
2. Add the rest of the ingredients and whisk it all together. Adjust seasoning to taste.

