

MOM'S POTATO LATKES

■ One telephone.
■ One heaping dose of whining.
■ A dollop of guilt.
Pick up telephone. Dial your mom. Whine until she agrees to make potato latkes. Apply guilt if she resists.
Serves: Your needs, if no-one else's.

YOUR POTATO LATKES

■ Two cups of potatoes, grated.
■ One quarter of an onion, minced.
■ Two eggs, lightly beaten.
■ Two tbsp. flour (or more if the batter doesn't bind)
■ Salt to taste.
■ Dash of pepper.
■ A few sprigs of parsley, chopped fine.
■ Vegetable or canola oil.
■ Sour cream.

This recipe makes homey, ragged latkes with a deliciously uneven consistency. Choose fresh, starchy spuds — the starchier, the better. Peel and clean 'em quickly, making sure they don't get all mushy and brown. Still working quickly, grate them and squeeze out all excess moisture with clean kitchen towels, using a heavy object like a rolling pin, if necessary (the Yellow Pages also work in a pinch).

Immediately combine grated spuds with the eggs, flour, salt, pepper and parsley. Heat oil in a heavy regular frying pan over medium-hot heat. Drop dollops of batter into the pan — the diameter of the latke is up to you, but don't make 'em too thick.
Brown on each side. Drain on paper towels and serve immediately with sour cream. Don't even think about apple sauce if you want some respect in this town.

Makes: Six or eight fairly big, chunky latkes.

Continued

Please See **HANUKKAH D4**