**Potato Latkes**

**Grate and Squeeze Dry:**

1 large Russet potatoes (about 8 ounces), scrubbed and cut lengthwise into quarters

½ large onion (about 4 ounces), peeled and cut into quarters

**Add:**

1 large egg

¼ cup all-purpose flour

1 teaspoon kosher salt (or ½ teaspoon fine salt), plus more for sprinkling on after cooking

½ teaspoon baking powder

¼ teaspoon freshly ground black pepper

**Fry In:**

Vegetable oil for frying

**METHOD:**

1. Using a food processor with a coarse grating disc, grate the potatoes and onion. Transfer the mixture to a clean dishtowel and squeeze and wring out as much of the liquid as possible into a bowl. Reserve the liquid.
2. Working quickly, transfer the mixture to a large bowl. Add the eggs, flour, salt, baking powder and pepper, and mix until the flour is absorbed. Pour off the liquid in the bowl and scrape up any settled potato starch, adding it to the potato mixture.
3. In a medium heavy-bottomed pan over medium-high heat, pour in about 1/4 inch of the oil. Once the oil is hot (a drop of batter placed in the pan should sizzle), use a heaping tablespoon to drop the batter into the hot pan, cooking in batches. Use a spatula to flatten and shape the drops into discs. When the edges of the latkes are brown and crispy, about 3 minutes, flip. Cook until the second side is deeply browned, about another 3 minutes. Transfer the latkes to a paper towel-lined plate to drain and sprinkle with salt while still warm. Repeat with the remaining batter.
4. Serve with apple sauce and sour cream.