Chanukah Latkes

Ingredients:

- 5 large potatoes, peeled
- 1 small onion
- 2 eggs lightly beaten
- Sour cream
- 1/4 cup breadcrumbs, matzah meal, or flour
- 1 1/2 tspn. Coarse salt
- Black pepper

1. Grate potatoes and onion finely. Place them in a clean kitchen towel and squeeze until all the liquid is strained.
2. Place grated potatoes and onions in a large bowl and add egg, breadcrumbs, salt and pepper.
3. Heat 1-inch of oil in a large pan and drop 6-8 spoonfuls of the mixture into the hot oil. Using the back of a spoon, pat the latke down to flatten it. Fit as many into the skillet as you can without crowding them.
4. Fry 3-4 minutes on each side until golden and crisp on the edges. Blot with paper towel and serve with a dollop of sour cream on top!

Homemade Applesauce

Ingredients:

- 4 apples, peeled cored & chopped
- 3/4 cup water
- 1/4 cup sugar
- 1/2 tspn. cinnamon

1. Combine all ingredients in medium sauce pan and bring to a boil over medium heat. Cover and reduce heat to low, simmer for 20 minutes.
2. With immersion blender, blend applesauce until smooth.
3. Enjoy warm or cold!

Books to Read Along:

- The Borrowed Hanukkah Latkes by Linda Glaser
- Way Too Many Latkes by Linda Glaser
- Hanukkah Bear by Eric Kimmel