Join Dan Heims, the 3 times Latke Cook-off Champion, as he shares his secrets! Please take 5-15 minutes before logging onto Zoom to be ready for latke making.  If you can watch on your TV, you will be able to see more details.

TOOLS NEEDED

* Food processor with shredder and blade attachments
* Cutting board
* Large bowl (at least 4 quarts)
* Sharp knife for quartering spuds and onions
* Big wooden spoon
* Rubber or silicone scraper
* Electric frying pan or large cast iron pan

INGREDIENTS

*Bring all ingredients to room temperature. Do not substitute anything.*

* 2 Eggs
* 1 Cup All-Purpose Flour
* 6 Large Burbank Russet Potatoes
* 1 tsp Freshly Ground Pepper
* 1 tsp Salt
* 2 Large Yellow Onions
* 1 Gallon Pure Peanut oil (or less)
  + This can be bought at the Smart Foodservice Warehouse (by the Tigard Fred Meyer)

PREP WORK

* Potatoes
  + Wash and dig out any black spots
  + Do not peel- there needs to be something healthy!
  + Pat dry
* Onions
  + Peel
* Black pepper
  + Grind right before mixing