

Shalom Bayit Latkes (Gluten Free)

Recipe By *Esther Gopin*



Cooking and Prep:  40
m

Serves:  2

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Chanukah

Diet: Gluten Free, Vegetarian,
Pescetarian

Source: KosherScoop.com

Here is the trick to my special "Shalom Bayit Latkes" ("Peaceful Home Latkes") - which combine my love of mushy-style latkes that I grew up with, and my husband's love of stringy-style latkes, which he grew up with. We started our first years of marriage making one of each kind and finally started to combine the ideas, making half the batter stringy, and half the batter mushy, for a really good combination!

Ingredients (6)

Main ingredients

- 1 pound potatoes
- 1/2 cup finely chopped onion
- 1 large egg, lightly beaten
- 1/2 teaspoon salt
- 1/2 – 3/4 cup oil



pinch of Haddar Baking Powder

Start Cooking

Make the Latkes

1. Use a food processor with the grating attachment to make half of the potatoes stringy, and grate the other half on the fine holes of a box grater, creating a "mushy" consistency. Mix all the ingredients in a large bowl.
2. Heat the oil in a large frying pan over moderately high heat until hot. Spoon the batter into the hot oil until golden and flip. Transfer to paper towels to drain and season with salt.