



Potato Latkes

Recipe By CAROLINE TAYLOR

SERVES: 4

LATKE MIXTURE:

- 2 cups leftover mashed potatoes
- ¼ cup grated onion
- 1 egg
- 3 tbsp. chives, *chopped*
- 2 tbsp. flour

FOR FRYING:

- 1 cup plain panko bread crumbs
- 2 tbsp. olive oil with 2 tbsp. butter combined in skillet (Option: 4 tbsp. vegetable oil)

DIRECTIONS:

- 1. Combine latke ingredients in a bowl. Transfer to the refrigerator for at least 2 hours.
- 2. Once thoroughly chilled, use an ice cream scoop to remove potato mixture and roll balls in panko bread crumbs.
- 3. Heat a few tablespoons of preferred oil (see above for options) in a large skillet.
- 4. Place individual latkes in a hot skillet and gently press down into rounds. Pan fry on both sides until brown on the outside and hot on the inside.
- 5. Serve with sour cream or applesauce on top as a garnish.

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