

Bubbie's Space

Live Well ♥ Cook More ♥ Laugh Often

Good Food Brings People Together ♥

Bubbie's POTATO LATKES

Crispy ♥ Golden ♥ Family Favorite!

Crispy on the outside, tender on the inside — Bubbie's Potato Latkes are a classic, comforting favorite that brings everyone to the table!



♥ INGREDIENTS ♥

- 4 medium Russet potatoes, peeled
- 1 small yellow onion
- 2 large eggs, lightly beaten
- 1/4 cup all-purpose flour
- 1 tsp garlic powder (optional)
- 1 tsp salt (or to taste)
- 1/2 tsp black pepper
- Vegetable oil, for frying



♥ DIRECTIONS ♥

1. **Grate the potatoes and onion:** Use a box grater or food processor. Place in a clean kitchen towel and squeeze out as much moisture as possible.
2. **Mix:** In a large bowl, combine the grated potatoes and onion with eggs, flour, garlic powder (if using), salt, and pepper.
3. **Heat the oil:** In a large skillet, add a thin layer of vegetable oil and heat over medium heat.
4. **Form the latkes:** Drop spoonfuls of the mixture into the skillet and flatten gently.
5. **Fry:** Cook for 3–4 minutes per side, until golden brown and crispy.
6. **Drain:** Place on paper towels to remove excess oil.
7. **Serve:** Enjoy warm with sour cream, applesauce, or your favorite toppings!

BUBBIE'S TIP:

For extra crispy latkes, make sure to squeeze out as much moisture as possible from the potatoes! ♥

♥ PERFECT FOR: ♥

- Holidays and celebrations
- Family dinners
- Brunch with friends
- Hanukkah traditions
- Any time you crave comfort food!



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