

# Latke

- 6-8 shredded potatoes, depending on size
- ¼ cup potato starch
- 1/2 a yellow onion
- 1 egg
- 1 tbsp salt and pepper
- ½ a lemon
- Oil
- Butter

1) Peel and shred the potatoes and onion the day before, rinse, then submerge completely in cold water and squeeze in the lemon juice, cover, let sit overnight.

2) The next day, drain the potatoes, squeeze all of the water out and put in a large bowl. Mix with potato starch, salt, pepper, and egg.

3) Heat a pan with some oil, enough for a shallow fry.

4) When oil is hot gently put in some of the potato mix and press down with a spatula to form a pancake.

5) Fry until crispy around the edges, drop in a small amount of butter and fry until golden. Then flip and repeat until other side is golden too.