



## POTATO LATKES

### Ingredients:

2-3 large russet potatoes  
1 small onion  
2 eggs  
2 tablespoons all-purpose flour  
1 teaspoon baking powder  
1 teaspoon salt  
Canola or vegetable oil, for frying

### Instructions:

1. Begin by grating the potatoes and onion into a large bowl.
2. Beat the eggs in a small bowl and add them to the grated potatoes and onion.
3. Add the flour, baking powder, and salt to the bowl and mix everything together until the mixture is well combined.
4. Heat a large, heavy-bottomed pan over medium heat. Add enough oil to the pan to cover the bottom by about 1/4 inch.
5. Once the oil is hot, drop spoonfuls of the potato mixture into the pan, flattening them slightly with the back of a spoon.
6. Cook the latkes for about 2-3 minutes on each side, until they are golden brown and crispy.
7. Remove the latkes from the pan and place them on a paper towel-lined plate to drain off any excess oil.
8. Repeat the process with the remaining potato mixture, adding more oil to the pan as needed.
9. Serve the latkes hot, with your choice of toppings, such as sour cream, applesauce, or chives.

## KREPLACH

### Ingredients:

1 recipe pie crust mix  
1 lb. chopped beef (chuck)  
1 onion  
1 potato  
1 turnip salt and pepper  
1 carrot

### Instructions:

Grate the carrot, potato, and turnip. Combine with finely chopped onion. Add the beef and season lightly with salt and pepper. Mix thoroughly. Make pastry your favorite way. Roll until thin and cut into 5" circles. Fill half with meat mixture, allowing pastry circle to be folded and pinched together at the top. Brush the top with milk and prick in several places with a fork. Bake at 350° for 45 minutes or until golden brown. Serve hot with the soup course.