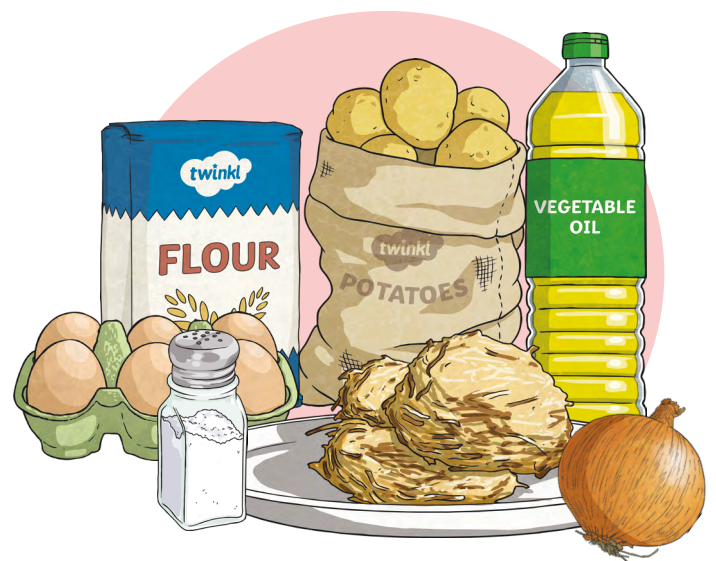




Hanukkah Latkes

A latke is a type of potato pancake that is cooked and enjoyed to celebrate the Jewish festival of Hanukkah. Latkes, and other oily foods, are eaten during the festival to remember the miracle of oil in the story of Hanukkah.

In the story, Jewish people repaired a ruined Jewish temple and rededicated it to God by lighting a lamp. They only had enough oil to light the lamp for one day but, miraculously, it stayed alight for eight days.



Method

1. Peel and grate the onion and potato.
2. Use a sieve to squeeze out as much juice as possible from the potato.
3. Put all of the ingredients into a bowl and mix well.
4. Drop a spoonful of the mixture into a little hot oil in a frying pan. Brown both sides, turning over once.
5. Continue making the potato latkes until all the mixture has been used. Serve the potato latkes while they are warm.

Ingredients

- 2 tablespoons of flour
- 6 potatoes
- 1 onion
- 3 eggs
- 1 teaspoon of salt
- 1 teaspoon of baking powder
- oil

Potato latkes are usually eaten with meat, or with apple sauce and cinnamon.