

Latkes

By [Mark Bittman](#)



Romulo Yanes for The New York Times. Food Stylist: Vivian Lui.

Time 15 minutes

Rating 4 ★★★★★ (2463)

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INGREDIENTS

- 2 pounds of potatoes
- 1 onion
- 2 lightly beaten eggs
- 2 tablespoons breadcrumbs (or matzo meal)
- neutral oil

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[Ingredient Substitution Guide](#)

[Nutritional Information](#)

These crisp potato pancakes are the ultimate in holiday comfort food. (Don't skip the sour cream and applesauce!) Get them sizzling away in a heavy-bottomed skillet until beautifully browned, and arrange them on a plate lined with paper towels as they finish. They won't last long.

Featured in: [Yukon Gold Standard](#)

🕒 [Learn: How to Cook Potatoes](#)

PREPARATION

Step 1

To the grated potatoes, add 1 grated onion, 2 lightly beaten eggs and 2 tablespoons breadcrumbs (or matzo meal); substitute neutral oil for butter. (Be liberal with the oil.)

Step 2

Spoon the mixture into the oil to form pancakes; fry until brown and crisp on both sides.

Step 3

Serve with sour cream and applesauce.