

DREAMWORKS  
**HOME**  
For the Holidays

STREAMING  
DECEMBER 1 | **NETFLIX**

## POTATO LATKES

25 min. | Serves 4

3 c. shredded potato

1/4 c. grated onion

2 eggs, beaten

6 saltine crackers, or as  
needed, crushed

1 tsp. salt

1/4 tsp. ground black pepper

1/2 c. vegetable oil, or as  
needed

Mix potato, onion, eggs, crackers, salt,  
and pepper together in a large bowl.

Pour enough vegetable oil into a skillet to fill  
about 1/2-inch deep; heat over medium-high  
heat.

Drop spoonfuls of the potato mixture, first  
pressing potato mixture against the side of the  
bowl to remove excess liquid, into the hot oil;  
slightly flatten the latkes into the oil with the  
back of your spoon so they are evenly thick.

Cook in hot oil until browned and  
crisp, 3 to 5 minutes per side.  
Drain latkes on a plate lined  
with a paper towel.



Courtesy of Lindsay from [allrecipes.com](https://www.allrecipes.com)