

Traditional Latke (LOT-Kuh)

Our museum educator,
Melanie LaBorwit shares
her version of this
Hanukkah staple – with a
New Mexico twist.

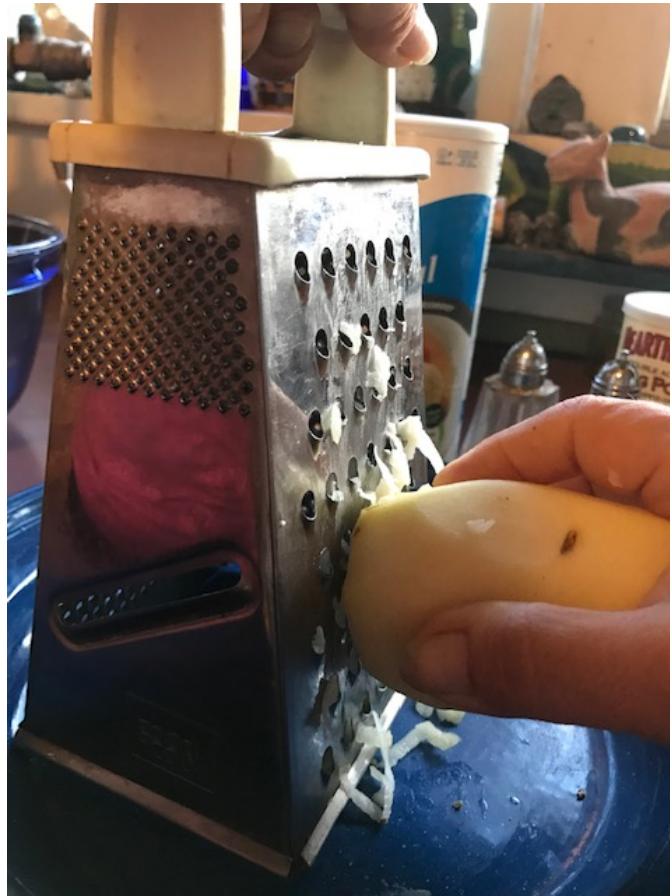
NEW MEXICO
HISTORY MUSEUM



Ingredients:

- 4 potatoes
- 1 egg
- 1 onion
- $\frac{1}{2}$ C matzo meal or flour
- salt and pepper
- oil for frying





Grate potatoes by hand, alternating with grating the onion.

When you have a bowl full of grated onion/potato mixture, use a towel to squeeze out the moisture. Paper towels work, but you will have to do it several times



Make a well in the mixture in the bowl, beat the egg, then add the matzo meal or flour, and salt and pepper to taste.

Stir everything together until it is well blended.



Put enough oil in the pan about 1/4" deep and use a large spoon to transfer the potato mixture to the hot pan, frying until golden brown around the edges.

Flip, and fry til golden on both sides and crisp around the edges.



Remove from pan and drain on paper towels. Keep frying until you are done.



Latkes are traditionally served hot, with sour cream or apple sauce. Here, the addition of green chile lends a truly New Mexican flavor.

Latkes keep well in the refrigerator and can be reheated in the oven. but these are so tasty you probably won't have leftovers!

If you'd like to sample more traditional New Mexico recipes – or share some of your own, we invite you to join our NM Traditions facebook group:
www.facebook.com/groups/newmexicotraditions