

Latkes, Not Like Mother Used To Make

(The following article is being reprinted courtesy of Lee Gross Associates, 366 Madison Avenue, New York, N.Y. 10017, (212) 682-5240. Recipes in the article are from "Kosher Cuisine" (Random House) which is available in book stores or from Modern Cooking, Dept. A, 784 Park Avenue, NYC 10021. Send check or M.O. for \$17.95 plus \$1.50 shipping. NY res. add \$1.48 s.t. "Kosher Cuisine" was originally published in 1984. The author is Helen Nash.)

Latkes can be delicate, should be light and need not be greasy. After years of experimenting, Helen Nash, lecturer, gourmet cook and author of "Kosher Cuisine," offers her recipes for potato pancakes as well as potato-zucchini pancakes. They are delightful variations on the latkes mother used to make. They can be served as part of a winter meal, with meat or fish, or as a main luncheon course. They are traditional at Hanukkah, which starts on December 26th this year.

Hanukkah is the Jewish Festival of Lights. It commemorates the miracle of the oil that burned in the temple for eight days when there was only enough to last for one day. It is, therefore, traditional to serve dishes cooked in oil in celebration of the holiday. Fortunately, one does not have to be Jewish to enjoy these tasty potato pancakes.

POTATO-ZUCCHINI PANCAKES

- 2 medium zucchini
- 2 large baking potatoes, about 1-1/2 pounds
- 2 eggs, lightly beaten
- 1 small onion, grated fine
- 1-1/2 tablespoons unbleached flour
- 1/4 teaspoon baking powder
- About 1 teaspoon kosher salt
- White pepper, freshly ground
- Vegetable oil

I suggest you use a food processor and a large nonstick skillet.

Wash zucchini, pat dry with paper towels, rim stem ends, and grate fine in a food processor fit-

ted with the grating attachment. Empty zucchini into a sieve, salt lightly, and leave to drain for 15 minutes. Wring out, in batches, in a sturdy dish towel until dry. Place in a medium size bowl.

Peel potatoes and grate fine in a food processor. Empty potato pulp into a sieve and wash well under cold running water til water runs clear. Wring out, in batches, in a dish towel. Add to zucchini and combine with eggs, onion, flour, and baking powder. Season with salt and pepper.

Preheat over to 300°F. Pour oil into skillet to a depth of about 1/4 inch and heat. When oil is hot, drop in level teaspoons of batter, flattening each mound slightly. Fry on both sides until golden. Drain on paper towels, changing them frequently as needed.

Keep pancakes warm on a rack set over a cookie sheet in the preheated oven until all are ready. Serve at once.

NOTE: Excess liquid will accumulate in the potato-zucchini mixture by the time you reach the bottom of the bowl. Pour off this excess when filling each spoon.

LATKES (POTATO PANCAKES)

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