



This copy is for your personal, noncommercial use only. You can order presentation-ready copies for distribution to your colleagues, clients or customers [here](#) or use the "Reprints" tool that appears next to any article. Visit [www.nytreprints.com](#) for samples and additional information. [Order a reprint of this article now.](#)



December 6, 2006

Recipe: Potato Pancakes

2 large eggs

3 cups grated drained all-purpose potatoes

1/4 cup grated onion

1 teaspoon salt, more to taste

1/4 teaspoon freshly ground black pepper

2 to 4 tablespoons matzo meal, or as needed

Canola oil, for frying

Applesauce and sour cream for serving (optional).

1. In a large mixing bowl, beat eggs lightly. Add potatoes, onion, salt and pepper, and mix well. Stir in 2 tablespoons matzo meal, and let it sit about 30 seconds to absorb moisture in batter. If necessary add more to make a thick, wet batter that is neither watery nor dry.

2. Place a large skillet over medium heat, and add 2 tablespoons oil. When oil is hot drop in heaping 1/8 cups (about 2 tablespoons) of batter, flattening them gently to make thick pancakes. When bottoms have browned, after 2 to 3 minutes, flip and brown on other side. Add oil as needed. Drain on paper towels, and sprinkle with additional salt to taste. If necessary, work in batches, keeping cooked pancakes warm. Serve hot with applesauce and sour cream, if desired.

Yield: 4 servings (about 24 small pancakes).

[Copyright 2009 The New York Times Company](#)

[Privacy Policy](#) | [Terms of Service](#) | [Search](#) | [Corrections](#) | [RSS](#) | [First Look](#) | [Help](#) | [Contact Us](#) | [Work for Us](#) | [Site Map](#)