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## Potato Latkes with Applesauce

From the Manassas Gourmet Club Dinner  
"Oktober Fest"

| Quantity | Ingredients                                 | Preparation Notes  |
|----------|---|--|
| 5        | Med Baking Potatoes,<br>peeled and shredded | • Press potato between paper towels to remove<br>excess moisture                     |
| 1        | Med Onion, grated                           | • Combine potato, onion, eggs, flour, baking<br>powder, salt and pepper and mix well |
| 2        | Eggs, beaten                                | • Drop 1/4 cup potato mixture at a time into 1/8" hot<br>oil                         |
| 3/4 C    | Flour                                       | • Press each into a 3" round with back of a fork                                     |
| 1/4 tsp  | Baking Powder                               | • Fry until golden brown, turning once   |
| 1 tsp    | Salt  | • Drain  |
| Dash     | Pepper                                      | • Serve with applesauce  |
|          | Vegetable Oil                               |  |
|          | Applesauce                                  |  |