

Easy Hanukkah Potato Latkes Recipe for Seniors

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Ingredients:

- 6 russet potatoes
- 1 onion
- 4 eggs
- ¼ tsp nutmeg
- 1 cup Panko breadcrumbs
- Salt and pepper to taste

Step-by-Step Guide:

Step 1: Prepare the Potatoes and Onion

1. Begin by peeling 6 russet potatoes.
2. Grate the peeled potatoes using a grater and place them in a large mixing bowl.
3. Grate 1 onion and add it to the bowl with the grated potatoes.



Step 2: Remove Excess Moisture

1. Place the grated potato and onion mixture onto a clean cloth or cheesecloth.
2. Squeeze the cloth to extract as much juice as possible from the potato and onion mixture. Discard the extracted juice.



Step 3: Mix with Other Ingredients

1. In the same mixing bowl, add 4 eggs, $\frac{1}{4}$ tsp of nutmeg, and 1 cup of Panko breadcrumbs to the squeezed potato and onion mixture.
2. Season the mixture with salt and pepper to taste.
3. Thoroughly mix all the ingredients together until well combined.



Step 4: Shape and Prepare for Frying

1. Take portions of the mixture and shape them into flat circles, forming uncooked latkes.
2. Gently flatten each latke with the back of a spatula to create even, thin pancakes.
3. Prepare a skillet with vegetable oil for frying.



Step 5: Fry and Finish the Latkes

1. Heat vegetable oil in a skillet over medium-high heat.
2. Once the oil is hot, carefully place the shaped latkes into the skillet.
3. Fry the latkes for about 3-4 minutes on each side or until they are golden brown and crispy.
4. You may need to add more oil to the skillet as you go if it becomes too dry.
5. Remove the cooked latkes from the skillet and place them on a plate lined with paper towels to drain excess oil.
6. While the latkes are still hot, sprinkle them with salt to taste.



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