

Chef Doug's (aka The Latke King) Latke Recipe

Recipe makes 24 latkes.

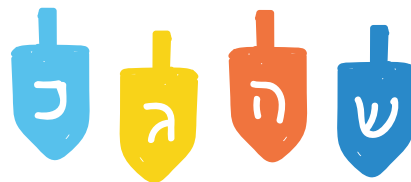
Dry Ingredients in Bag:

- Dry, shredded potatoes
- Gluten free all-purpose flour
- Dried chopped onions
- Baking powder
- Salt
- Black pepper



Ingredients You'll Need to Supply:

- 4 cups hot water
- 3 large eggs (beaten)
- Enough cooking oil to fill frying pan to 1/8"



Directions:

1. Place the contents of the dry ingredient bag into a large mixing bowl.
2. In another bowl, using a fork or whisk, blend the water and eggs together.
3. Put the water & egg mixture into the bowl of dry ingredients and blend well.
Cover with plastic and put in the fridge for at least 4 hours.
4. Once the potatoes have reconstituted, fry or bake as you like.

Cooking Tips:

- Choose a pan large enough to fry multiple latkes at a time.
- Heat the pan before adding oil. Add oil to 1/8" deep layer, allow oil to get hot.
- Place a rounded tablespoon of mix in the pan, repeat until pan is at capacity.
- Using a fork, gently tap each latke flat.
- Allow each latke to cook for at least 2 minutes before flipping.
- Cook another 2 minutes or until desired golden color.
- Feel free to make them as crispy as you like.