

TASTY LATKES
by Dee-Dee Shiller

- 2 large white potatoes, peeled and grated
- 1 large sweet potato, peeled and grated
- 1 onion, minced
- 3 Tbsp. chopped parsley
- 3 eggs, beaten
- Salt and Pepper to taste
- ¼ cup bread crumbs
- ¼ cup flour
- Oil for frying

Drain potatoes and stir in onion, parsley, eggs, salt, pepper, bread crumbs, and flour. Heat oil in nonstick skillet over medium heat. Drop heaping tablespoons of the batter into the hot oil. Be careful not to crowd the pan, or the latkes will be even more oily. Cook each side until golden brown about 2 min a side. Transfer to paper towels to drain. Serve with apple sauce or sour cream. Four servings.