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Recipe

Cheryl's Potato Latkes

Crispy golden potato pancakes seasoned with fresh herbs for a savory, comforting dish perfect for brunch, dinner, or a flavorful side.

YIELD
Makes about 8 latkes

INGREDIENTS

- 4 medium russet potatoes, peeled
- 1 small onion
- 2 large eggs
- 1/4 cup all-purpose flour
- 2 tablespoons chopped fresh parsley
- 1 tablespoon chopped fresh dill
- 1 tablespoon chopped fresh chives
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- Vegetable oil, for frying
- *Optional for serving: sour cream or applesauce*

SCAN CODE



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INSTRUCTIONS

1. Grate the potatoes and onion.
2. Place them in a clean towel and squeeze out as much moisture as possible.
3. In a bowl, mix the potatoes and onion with eggs, flour, parsley, dill, chives, garlic powder, onion powder, salt, and black pepper.
4. Heat a thin layer of oil in a skillet over medium heat.
5. Drop spoonfuls of the mixture into the skillet and flatten gently.
6. Fry 3 to 4 minutes per side, until golden brown and crisp.
7. Drain on paper towels and serve warm.

TIP

Serve with sour cream, applesauce, smoked salmon, eggs, or roasted meats for a delicious meal or side dish.

