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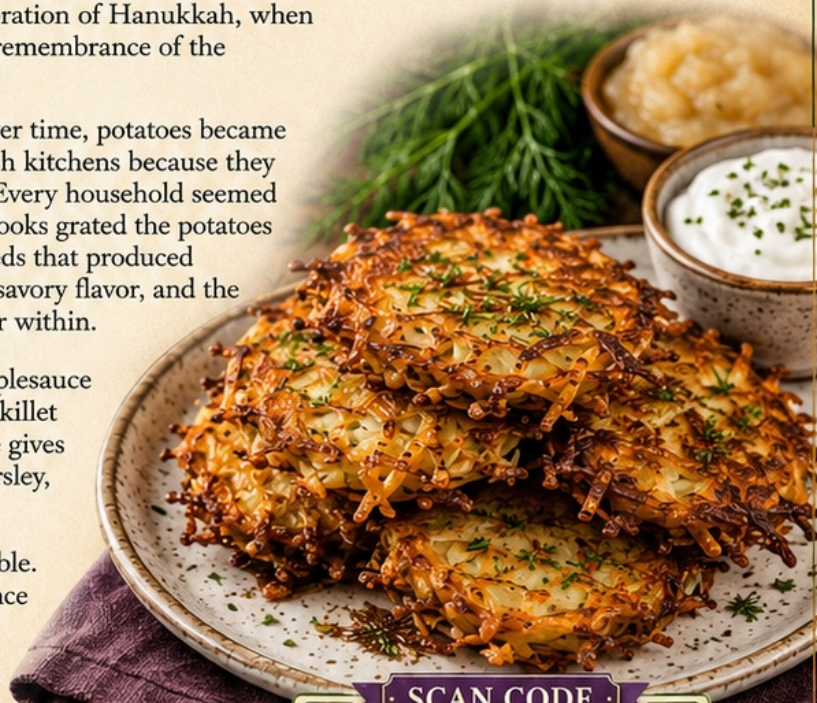
# The Story Behind Potato Latkes

♥ A plate of potato latkes carries much more than crispy potatoes and onions—it carries generations of family tradition. These golden pancakes became closely connected with the Jewish celebration of Hanukkah, when foods cooked in oil are traditionally enjoyed in remembrance of the miracle of the oil.

♥ Latkes were not always made from potatoes. Over time, potatoes became a favorite ingredient in Eastern European Jewish kitchens because they were affordable, satisfying, and easy to obtain. Every household seemed to develop its own way of making them. Some cooks grated the potatoes into fine pieces, while others favored longer shreds that produced wonderfully crisp, rustic edges. Onion brought savory flavor, and the latkes were fried until golden outside and tender within.

♥ At the table, they might be accompanied by applesauce or sour cream—or disappear straight from the skillet while they were still piping hot. Bubbie's recipe gives this beloved dish an herbal touch with fresh parsley, dill, and chives.

♥ Perhaps that is what makes latkes so memorable. The ingredients may be simple, but the experience is not: family gathering in the kitchen, familiar aromas filling the house, and everyone waiting for another warm latke to leave the pan.



## Bubbie's Thought: ♥

*Traditions become especially precious when they are passed from one generation to the next, along with the stories, flavors, and love that made them worth remembering.*

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Cheryl  
also known as  
Bubbie ♥