



Bubbie's Potato Latkes

 by Cheryl Jabz 

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Recipe

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

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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.

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