



Maple Leather Company & GreatBags® presents...

Selections from our “Mucho Easy” Recipe Collection

*Malka's Secret Recipe (Potato Latkes) ....as modified by Sy*

This latke recipe has been a family favorite since our children were small and we discovered it in a children's book about Hanukkah. The book "Malka's Secret Recipe" is now out of print but can be found in used book stores or online if you look hard enough.

Ingredients:

1 glass of wine

5 potatoes

6 scallions

3 Tablespoons of flour

2 eggs or 6 egg whites ( I love my egg whites)

1 t. salt

¼ t. pepper ( I add more pepper)

1 t. lemon juice.

1 t. parsley flakes ( I use fresh parsley, chopped)

2 cups of Extra virgin olive oil

Process:

Grate potatoes and soak in water ( at least 20 minutes, while you drink your glass of wine)...I hand grate but you can use a food processor if you like.

Drain off water.

Add remaining ingredients to the potatoes and stir well.

Heat oil to just below smoking point.

Place fork sized portions in oil and fry until crispy and brown on outside. (If too large they will be soggy in the middle). Flip over. Remove from pan when both sides are browned and blot excess oil from the latkes on paper towels. Pile them up.

Taste at least one to adjust your salt and pepper to taste.

Fry all till golden brown.

Serve with apple sauce and yogurt or sour cream...Serves four (or maybe only two Mondsheins, we like them so much!)

Most of all enjoy....

For more “Mucho Easy” recipes, visit [www.mapleleather.com/recipes](http://www.mapleleather.com/recipes)