

GEMÜTLICHKEIT

We bottled that feeling

INGREDIENTS

2 pounds russet
or gold potatoes
(or a combination)

1 large egg, beaten

1 medium onion

½ cup matzo meal or flour

½ cup chopped scallions
(optional)

Kosher salt and
freshly ground pepper
to taste

Vegetable oil for frying

JOANIE'S LATKES

MAKES 24 LATKES

Wine Pairing Suggestions: Bubbly, Rosé d'Or Brut NV or Love, Oregon White Sky

Latkes are so delicious and kind of decadent - a perfect holiday treat. They're also a bit of a project to make, so give yourself some time, especially if you're making this for a big group. Joanie has adapted a Joan Nathan recipe to make it her own. You'll want at least two latkes per person – though my kids easily devour twice that number. This recipe can be multiplied as necessary. Joanie serves these with sour cream and homemade applesauce and the combination is delightful.

1. Scrub the potatoes. Peel them if you like, but that's not necessary. Put them in a basin of cold water. Using a box grater, coarsely grate the potatoes and onions.
2. Place the grated vegetables in a tea towel and squeeze out as much water as possible over a bowl. You will likely have to do this in batches. After you've finished squeezing, leave the water in the bowl and let the potato starch settle to the bottom of the bowl. When it's settled, carefully pour off the water and leave just the starch.
3. Add the starch to the potato and onion mixture. Add the scallions if you're using them, the egg and flour. Season well with salt and pepper and using your hands, toss everything together to combine.
4. Heat a cast iron skillet and pour in vegetable oil until it's about ¼ inch deep. To check to if the oil is hot enough, drop a pinch of the potato mixture into the oil. If it sizzles, the oil is ready.
5. Take about ⅓ of a cup potato mixture and put it in the pan. Press it flat with the back of a spatula and fry for a few minutes until golden. Flip the pancake to the other side and cook until brown. You want to make sure that the potato is cooked through. Once it is, taste this latke and make sure that you have enough salt and pepper. If not, add more. Now proceed with the rest of the pancakes.
6. When they're done, remove to a paper towel lined baking sheet to drain. Either serve immediately or hold them at room temperature for up to 4 hours. Reheat in a 375-degree oven until they're warm. Or you can freeze the latkes and crisp them up in a 350-degree oven at a later time.

R·STUART & C.
..... WINERY