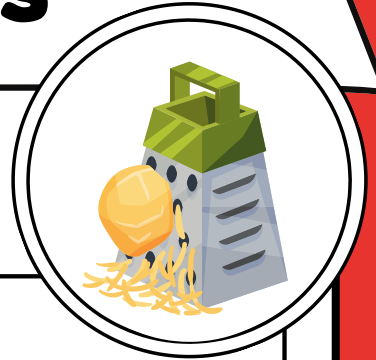


# Zalman's Latkes



## INGREDIENTS

4 potatoes  
2 eggs  
1/2 cup breadcrumbs  
salt  
pepper

## METHOD

1. Grate the potatoes into a bowl.
2. Add eggs, breadcrumbs, salt, pepper and mix until combined into a batter.
3. In a medium heavy-bottomed pan, over medium-high heat, heat some oil. When the oil is hot, drop a heaped tablespoon of the batter into the hot pan. Use a fork or spatula to flatten and shape the drops into discs. (Cook in batches.)
4. When the edges of the latkes are brown and crispy (about five minutes), flip. Cook the second side until deeply browned (about another five minutes).
5. Transfer the latkes to a paper towel-lined plate to drain. Repeat with the remaining batter.

