

# Garlic Rosemary Potato Pancakes

## Latkes

*The addition of garlic and rosemary puts a contemporary twist on the traditional potato pancake. Although enjoyed year-round, latkes are a tradition of Chanukah, the Jewish Festival of Lights. These potato pancakes are also delicious with smoked salmon and sour cream.*

1. Coarsely shred potatoes, using food processor fitted with a grating disk. Transfer potatoes to a colander and press out as much liquid as possible.
2. Using a food processor fitted with a steel blade, roughly purée about one-third of the grated potato mixture with garlic and rosemary.
3. In a large bowl, combine both potato mixtures with egg, salt, pepper, baking powder, and matzo meal. Mix until thoroughly combined. Chill for at least 30 minutes.
4. Preheat oven to 200°F. In a 10- or 12-inch skillet, preferably cast iron, heat about ¼-inch oil over high heat until hot but not smoking. Drop ¼ cup batter into pan, and flatten with a spatula. Cook no more than 4 or 5 pancakes at a time.
5. Regulate heat carefully, reducing to moderate as the pancakes fry until golden and crisp, about 4 minutes each side. Transfer to paper towels to drain. Continue in the same manner until all batter is used. (If necessary, add more oil to the pan, but heat oil before frying a new batch.)
6. Keep pancakes warm in the oven on an ovenproof platter, lined with paper towels. They are best served immediately.

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servings: 4 to 5

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- 3 large all-purpose potatoes, peeled
- 2 tablespoons chopped garlic
- 1 tablespoon chopped fresh rosemary
- 1 large egg, beaten
- ¾ teaspoon salt, or to taste
- ¼ teaspoon freshly ground pepper, or to taste
- ½ teaspoon baking powder
- 1 tablespoon matzo meal or flour
- Vegetable oil for frying