

## Unfried Potato Latkes

Makes 30-49

6 tsp vegetable oil  
8 russet potatoes  
2 medium red onions  
1/2 c flour  
1 tsp salt  
1/2 tsp pepper  
2 eggs plus 2 egg whites, lightly beaten

This recipe is double the original.

Preheat oven to 350 degrees. Line 3-4 baking sheets with parchment paper and brush on 1 tsp oil per sheet (or cook in batches). Coarsely grate the potatoes and squeeze to drain out the extra water using your hands over a colander. We had the kids grate and kept the potatoes in water to keep them from turning color as we worked with two groups of students. You could easily do the grating in a food processor if you wanted.

Chop the onions using a chopper or knife. Combine the onions, flour, salt and pepper and drained potatoes (an adult then squeezed out the water before we added the potatoes to the mix). Add egg mixture and 2 tsp oil (we skipped the oil). Drop by rounded tablespoon onto baking sheet and flatten slightly. Bake until brown on the bottom, about 10 minutes. Turn and bake another 5-10 minutes, depending on oven size. Bake until brown and dry around the edges. Serve with sour cream, yogurt or applesauce.

The red onions seemed to create fewer teary eyes than the yellow onion did.