

# Potato Latha (Pancake)

Alaina Dixon

## Ingredients

- 2 lbs shredded potatoes or 2 bags of fresh shredded potatoes (found in the refrigerated section of the grocery store)
- 2 Large Eggs
- ½ Onion grated (medium onion)
- Salt and Pepper to taste
- A little lemon juice to keep the potatoes white
- Matzo Meal—you don't want the mix to beat too wet or too dry
- ½ cup freeze dried or fresh Chives (or a handful)

## Instructions:

1. Heat Canola or Vegetable oil in pan (about 1 ½ inches deep)
2. Make the Latha whatever size you want but remember they have to fry long enough to cook the potatoes. (I use about a tablespoon and form a patty).
3. When golden brown, put on paper towel lined plate to drain.
4. Serve with Apple Sauce or Sour Cream.

ENJOY