

Pickle Latkes — SCRAPS by Carolina Gelen

Makes 10 to 12 latkes | Prep Time: 30 minutes | Cook Time: 30 minutes

- 3 medium Russet potatoes (1 kg or 2 lbs)
 - 1 medium yellow onion (255 g)
 - 12 small kosher dill pickles (470 g)
 - preferably fermented (rather than quick vinegar pickled), I used Bubbies kosher dill pickles
 - 3/4 (90 g) to 1 cup (120 g) bread crumbs or matzo meal
 - 2 large eggs
 - Kosher salt
 - 1/2 teaspoon cayenne
 - 2 teaspoons freshly cracked black pepper
 - Neutral oil for frying, such as sunflower seed oil, vegetable oil, grapeseed oil, etc.
 - Sour cream, dill and apple sauce or butter for serving
1. Place a clean kitchen towel over a large mixing bowl. Grate the potatoes and onion (using the coarse side of your grater) over the towel, in the bowl. Once grated, wrap the towel around the grated veggies, twist the corners together and squeeze all the liquid out using your hands. Discard the liquid, and place the grated onion and potatoes in the bowl.
 2. Slice each pickle in fourths lengthwise, then slice each fourth into 5 to 8 mm matchsticks (Julienne cut), you don't want to slice them too thin, otherwise you won't be able to taste the pickles in the latkes. I liked having a variety of sizes, some get nice and crunchy, some stay meaty and sour, so aim for that!
 3. Add the breadcrumbs or matzo meal, eggs, a pinch of salt, cayenne and black pepper. Mix to combine.
 4. Heat up about 2.5 cm or 1 inch of oil in a shallow pan over medium heat.
 5. Test to see if the oil is hot enough by adding a bit of the latke mixture to the oil, if it sizzles it's ready, otherwise, it needs more time. Grab a handful of the latke and squeeze it in your palms to remove any excess liquid. After pressing, roughly shape the latke into a patty, not as thick as a burger patty, not as thin as a smashed burger, keep it somewhere in between. Don't press the latke too tight together, it doesn't have to be a perfectly round shape, embrace any wispy edges, they'll get extra crispy in the oil.
 6. Place the 3 to 4 latkes at a time in the oil and fry until golden brown on one side, then flip and fry on the other side until golden brown again. You're looking at about 4 to 5 minutes of frying per side. As always, your stove's medium might be my stove's high, so instead of timing the process, focus more on the visual cues. Lower the heat as needed.
 7. Place a paper towel over a plate or cooling rack. Place the fried latkes on the paper towel to drain any excess oil. Season with salt.
 8. Fry remaining latke mixture.
 9. Serve right away with dill sour cream, apple sauce, apple butter or any other toppings of choice.

