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## Potato Latkes | Edible East Bay

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### Potato Latkes

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*Crispy, crunchy, onion-y, olive oil-y goodness—who can resist? Latke is the Yiddish word for potato pancakes, which are typically served during Hanukkah, the Festival of Lights. Eating foods fried in oil—particularly olive oil—is part of the celebration of this winter holiday. Applesauce and sour cream are the traditional accompaniments. Using potato starch makes these latkes gluten-free; you can substitute 3 tablespoons flour or matzoh meal if you don't need them to be gluten-free.*

- 2½ pounds potatoes, such as russet or Yukon Gold, scrubbed well
- 1 yellow onion, peeled and halved
- 2 eggs
- ¼ cup potato starch
- 1½ teaspoon kosher salt
- Freshly ground black pepper
- Olive oil for frying, such as [Gold Ridge Organic Farms Tuscan Blend](#)

If using russet (baking) potatoes, peel before using. Using the large holes on a box grater or the large grating disk on a food processor, grate potatoes and onion. Transfer grated mixture to a colander set over a large bowl. Using your hands, squeeze and press out as much liquid as possible. Let mixture stand for a few minutes.

Lift up the colander and set aside. Pour off the thin, brownish liquid in the bowl, reserving the thick layer of starch at the bottom of the bowl. Add potato mixture to large bowl. Add eggs, potato starch, salt and pepper, and stir well, being sure to scrape up starch from the bottom of the bowl.

Line a baking sheet with paper towels. Preheat oven to 200°F.

Heat about ½ inch of olive oil in a heavy skillet, preferably cast iron. When oil reaches 350°F, or when a shred of potato sputters when dropped in the oil, spoon in your potato batter, making pancakes about 2–3 inches wide. Let fry until golden brown, then flip, cooking until browned on both sides. Remove from pan and drain on the towel-lined sheet. Serve immediately, or place latkes on another baking sheet and keep warm in the oven for up to 1 hour.

To prepare ahead, fry lakes and let cool. Freeze in one layer on a baking sheet, then place inside a zip-lock bag or glass snap-top container, separating layers of latkes with wax paper or parchment. Freeze. To reheat, place in preheated 425°F oven for 10–15 minutes, until crispy and hot.

## **Gold Ridge Organic Farms Applesauce**

*Applesauce, along with sour cream, is the traditional accompaniment to latkes. Making your own is easy, and a great way to use up a glut of apples in season. You can make a savory applesauce adding a generous pinch of salt and a branch or two of fresh thyme or rosemary while cooking, or go sweeter with a splash of apple cider syrup. If your apples are very sweet, try adding a splash of apple cider vinegar to perk up your sauce.*

- 4 pounds apples, peeled, cored, and chunked
- 1/3 cup fresh apple cider or water
- 1 tablespoon [Gold Ridge Farms Apple Cider Vinegar](#), (or other apple cider vinegar) optional
- 1 tablespoon [Gold Ridge Farms Apple Cider Syrup](#), optional

Place apples and cider or water in a large, heavy-bottomed pot. Cook over medium heat, stirring frequently, until apples start to soften and release their juices, about 10–15 minutes. Turn down heat to low and let cook gently, stirring occasionally, until apples are soft and turn to sauce when stirred. Stir vigorously and check texture; if you want a thicker sauce, continue cooking for another 5–10 minutes, stirring frequently to prevent scorching.

Remove from heat. Let cool for 10–15 minutes. For chunky sauce, beat with a wooden spoon or mash with a fork or potato masher. For smooth sauce, puree with an immersion blender or crank through the medium disk on a food mill. When sauce has cooled, taste for balance and add vinegar and/or syrup to taste.

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