



Katkes Recipe

Ingredients:

- (1) Pound of potatoes
- (2) Large yellow onions
- (2) Eggs
- (2) Tablespoons of matzah meal (or gluten free flour)
- Lots of salt

Cooking:

- 1) Peel potatoes and onions and shred in a food processor.
- 2) Beat the eggs and add to the shredded potatoes and onions
- 3) Mix in matzah meal and lots of salt
- 4) Mix all together
- 5) Heat vegetable oil in a large pan until sizzling
- 6) Take small amounts of potato mixture, and squeeze out all of the liquid and drop into the oil. Flatten with the back of the spatula, and fry a few at a time, leaving room in the pan to flip them when one side is browned and crisp. Add oil as needed.

- Hess Family, Earl House Parents



AIM HOUSE

2000 21st St Boulder, CO 80302 www.aimhouse.com

