

POTATO LATKES



Ingredients

- 4 peeled Idaho potatoes
- ½ medium onion
- 3 tablespoon chopped Italian parsley
- 1 egg
- 2 tablespoons potato starch or all purpose flour
- ¼ clarified butter or schmaltz
- 4 ounces smoked salmon
- ¼ cup sour cream

Directions

- Grate the potatoes and onion on a large hole of a box grater.
- Mix the chopped parsley, egg and potato starch with the potato and onion mixture in a bowl.
- Form pancakes the size of silver dollars and saute in the butter or schmaltz until golden.
- Serve with smoked salmon and sour cream as a topping.

Recipe provided by Chef Jim Cohen of Empire Lounge & Restaurant (Louisville, CO) and Pizzeria da Lupo (Boulder, CO)



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