



## Lemon Scallion Latkes

Yield: Makes 25-30

Total Time: 30-40 minutes

### Ingredients:

- 6 Idaho Potatoes
- 6 Green Onions (Scallions)
- 2 Large Eggs
- 3 Tablespoons of Flour
- 1 Teaspoon of Kosher Salt
- 6 Lemons
- 1 Lb. (16 ounces) of Sour Cream
- 1 Quart of Corn Oil or Vegetable Oil

### Equipment Needed:

- Large Pot
- Grater
- Zester
- Measuring Cup
- Cutting Board
- 2 Large Glass Bowl
- Serving Dish
- Large Tongs
- Spatula
- Spoon
- Paper Towels
- Saran Wrap

### Prep:

- Peel 6 Idaho potatoes and rinse with cool water
- Grate the 6 peeled Idaho potatoes and set aside
- Rinse 6 lemons and zest the 6 lemons, set lemon zest aside
- Juice 6 lemons and remove the seeds, set lemon juice aside (use same lemons from lemon zest)
- Rinse 6 green onions (also known as scallions) and cut off the white bulbs at the end and discard the bulbs
- Finely chop the rinsed 6 green onions (scallions) and set aside
- Get a large glass bowl and pour 3 tablespoons of flour and 1 teaspoon of kosher salt and mix
- Pour the grated potatoes, half of the lemon juice, green onions (scallions), and 2 large eggs into the glass bowl with the flour and salt, and mix all ingredients with your hands (if potatoes are large add another egg and another tablespoon of flour)
- Get a large glass bowl and pour 1 lb., (16 ounces) of sour cream into the bowl
- Pour all of the lemon zest into the sour cream and mix well and then cover with saran wrap and refrigerate (this will be used as a dip for the latkes at the end)



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### Directions:

- Place a large pot on the stove and turn the gas/electric knob to a medium setting and add a quart of corn oil or vegetable oil and let the oil get hot (make sure to not boil the oil)
- Get a spoonful of the potato mixture (latkes) and pour into the hot oil in the pot, repeat this process until there are 3-4 spoonful of latkes in the oil, make sure to space them apart
- Cook the latkes until golden and crispy, about 1-2 minutes, and then using tongs or a spatula flip over each latke to cook the other side until golden and crispy
- After each latke is golden and crispy on both sides gently remove with tongs onto a paper towel covered plate and let the excess oil drain
- After the latkes are drained then place onto your serving dish and repeat the process until the potato mixture (latke) is finished, should yield 25-30 latkes (depending on the size of the potato)
- Drizzle the remainder of the lemon juice over the 25-30 cooked and drained latkes and let rest for 2-3 minutes
- Remove the bowl of lemon zest sour cream from the refrigerator and place alongside the latkes (the sour cream zest is a dip for the latkes)
- Serve

\*\*\*\*\*Adjust the ingredients to your liking. \*\*\*\*\*