

Potato Latkes

Serves about 6

2 lbs Yukon gold or Russet potatoes

1 onion

2 large eggs

1-2 Tbsp flour

salt

oil for frying

- Peel and finely grate the potatoes. Put them into cold water, drain and remove as much liquid as you can by pressing them with your hands in the colander. This removes the starchy liquid.
- Finely grate the onion
- Beat the eggs lightly with a little salt and add to the potatoes along with the flour. Mix well.
- Add oil to the bottom of a skillet (about 1/4 ") and heat.
- When hot, take a large spoonful of the potato mix and add to the pan. Flatten it a bit and lower the heat if necessary so that the latke doesn't burn. When one side is brown, flip it and brown the other. Drain on paper towels to remove excess oil.
- Serve immediately with sour cream or applesauce.

Fried Chicken Cutlets Italian Jewish Style (from The Gefilte Variations by Jayne Cohen)

Serves 3-4

¼ tsp ground cinnamon

4 large garlic cloves, finely chopped

3 Tbsp fresh lemon juice

1 Tbsp olive oil, additional for frying

salt and freshly ground pepper

1½ lbs skinless, boneless chicken cutlets

about 1 cup matzoh meal

2 large eggs

2-3 celery stalks, including leaves – cut into 4-5" lengths

lemon wedges

fresh parsley sprigs for garnish

- In a large mixing bowl or non-reactive baking dish, whisk together the cinnamon, garlic, lemon juice, olive oil, and salt and pepper to taste. Add the chicken and toss to coat thoroughly. Cover and marinate for 2-3 hours in the refrigerator, turning the chicken occasionally.
- Spread 1 cup matzoh meal on a large plate and season it with 1 tsp salt and 1/8 tsp pepper – or to taste. Next to it, in a wide shallow bowl or pie plate, beat the eggs with a few drops of water until well blended and smooth.
- Dredge the cutlets well with the matzoh meal, rubbing it lightly into the chicken. Make sure each cutlet is covered all over.
- Heat about ½ cup olive oil in a 10-12" heavy skillet over med-high heat until hot but not smoking. Shake each cutlet to remove excess matzoh meal, the coat with egg and slip it quickly into the hot oil. Being careful not to crowd the pan, add more chicken. Add a few pieces of celery in between the cutlets as they fry.
- Using two spatulas, carefully turn the chicken when it's light golden (about 2-3 minutes). Sauté the other side for another 2-3 minutes or until cooked through. Turn the celery pieces when you turn the chicken.
- Transfer to a platter lined with paper towels so they can drain. Discard the cooked celery. Keep the chicken warm in a 200F oven until all pieces are done.
- Serve right away accompanied by lemon wedges and garnished with fresh parsley.