

# APPLE SAUCE + LATKES

## **CROCKPOT APPLESAUCE**

10 large apples, peeled, cored and cut into chunks  
1/2 cup water  
1 tsp. cinnamon  
1/2 to 1 c. sugar

Place all the ingredients into a crockpot, cover and cook on low for 8-10 hours, or on high for 3-4 hours. Note: If you want to do this on the stove, just simmer, covered (stirring frequently), until the apples are tender.

## **LATKES (Potato Pancakes)**

1 pound russet potatoes  
1 small onion  
1 large egg, lightly beaten  
1/2 teaspoon salt  
Dash of pepper  
1/2 to 3/4 cup vegetable or olive oil

Peel potatoes and coarsely grate using a box grater. Grate the onion as well. Soak grated potatoes and onion in a bowl of cold water for a minute or two, then drain well.

Spread potato and onions out on a dry kitchen towel, roll up and twist, wringing out as much liquid as possible. Empty mixture into a bowl, mix in the egg, salt and pepper.

Heat 1/4 cup oil in a nonstick skillet over high heat until it is hot but not smoking. Working in batches of 4, spoon 2 tablespoons potato mixture per latke into the skillet, flattening into 3-inch rounds with a slotted spoon or fork. Reduce heat to moderate and cook until brown on one side (about 4-5 minutes), then flip latkes and cook until the other side is brown.

Carefully transfer to paper towels to drain and season with salt. Continue cooking batches of latkes, adding more oil as needed. To keep latkes warm, place them on a wire rack set in a baking pan in a 250 degree oven.

Makes about a dozen latkes

