



Makes: 6-8 servings

Prep Time: 15 minutes Cook Time: 20 minutes

Total Time: 35 minutes

## Giant Skillet Latke

### Ingredients

- 1 & 1/4 pounds Russet potatoes, unpeeled and scrubbed, grated using the fine disk of a food processor
- 2 medium shallots, peeled and finely chopped in the food processor
- 1 large egg, lightly beaten
- 1/3 cup (scant) matzo meal or very finely ground matzo
- 1/4 cup finely chopped combination of scallions, chives, and parsley, plus extra chopped chives for garnish
- 1 & 1/2 tsp kosher salt
- 1/4 tsp freshly cracked pepper
- 1/4 cup olive oil (or enough to cover the bottom of your skillet comfortably), plus a little extra for drizzling
- 1/2 cup applesauce, for serving (or use whatever you like to top)
- 1/3 cup sour cream, for serving (or use whatever you like to top)

### Instructions

Place the grated potato and shallot in a colander over a large bowl. Mix it all around with your hands and squeeze as hard as you possibly can so that any extra moisture leaves the potatoes and onions and drips through to the bowl. When you think you're done, squeeze some more. Place squeezed potatoes into medium bowl. Toss the liquid that makes it into the bowl, but don't rinse the bowl out—you want to retain the gluey starch clinging to its bottom.

Add the potato and shallot mixture to the original bowl. Mix in the egg, matzo meal, chopped herbs, kosher salt, and pepper. Make sure the various components are thoroughly combined. Let sit for 10 minutes. Meanwhile, heat your oven to 475°F.

Heat olive oil in a 10- or 12-inch cast-iron skillet over a medium-high flame, until it's hot enough that if you drop a little pinch of the potato mixture in as a test, it immediately starts to happily sizzle. Add the latke mixture to the skillet and pat it firmly into a single even layer no more than 1/3-inch thick. Don't try to get the sides too smooth—it's a latke! The edges are supposed to be frizzy. Drizzle the top with a little extra oil (about 2 tablespoons), and transfer to the oven.

Bake for 12 to 14 minutes, until the top is starting to brown and the sides are crisp. Then, turn on your broiler. Broil the latke for 3 to 4 minutes until the top is golden brown and crispy. Check on it regularly during this time to prevent it from staying in too long and burning. Remove from under the broiler and let cool a few minutes.

Serve straight out of the skillet or by sliding the giant latke onto a serving platter. (Just be careful, the pan is hot!) Top with sour cream and applesauce mounded in the center, with finely chopped chives sprinkled over the whole thing.

*Recipe from Food 52*