**Potato Latkes**

2 eggs

2 shredded, wrung potatoes

2 tbsp. grated onion

1 tsp. kosher salt

Ground pepper to taste

2 tbsp. matzo meal

¼ cup oil for frying

Applesauce and sour cream

Whisk eggs in a large bowl.

Add matzo meal, onion, salt, pepper, and potatoes. Mix well.

Heat the oil in a large, non-stick saute pan and drop potato mixture in ¼ cup increments.

Saute on one side until edges turn brown, then flip and finish cooking on the other side.

Add more oil as needed.

Serve with applesauce or sour cream.