

Making Potato Latkes

What you will need :

potatoes
tablespoon of flour
1 egg
salt (to season)
pepper (to season)
oil

Equipment needed :

potato peeler
cheese grater
bowl
fish slice
frying pan
cooker ring

Instructions :

- Peel the potato.
- Grate the potato, drying off the liquid.
- Crack the egg into the bowl
- Beat the egg with a pinch of salt and pepper to season.
- Heat a little oil in the frying pan.
- Mix the flour and potato mixture into the bowl with the egg.
- Drop a few spoonfuls of the mixture into the hot frying pan, flattening out into a pancake thickness.
- Turn the Latkes over when underside is cooked.
- Take the Latkes once cooked both side.

Whilst eating your potato latkes remember why you are eating them. It is part of the festival of Hanukkah.

The reason why they eat potato latkes is because the Jews are remembering the "Miracle of the Oil."

After a Syrian King called Antiochus came to power he stopped the Jews worshipping in their temple, and put in his own idols to worship instead. They also blew out the everlasting lamp. A Jewish priest became so angry that he led a small army against the might of the Syrian army, which they won. The first thing they did was to clean the temple of the idols and light the lamp again. There was however, a problem, that they only had one day of oil left, and the nearest oil was an eight day round trip away. However somehow the lamp continued to burn until the new oil was fetched, keeping the Jewish faith alive in the temple. Hence the reason why Hanukkah is eights day long and why there are eight candles to light on the Menorah.