

# Sauerkraut Latkes

## Total Time

Prep: 20 min.

Cook: 5 min./batch

## Ingredients

- 3 pounds russet potatoes, peeled and shredded
- 1-1/2 cups shredded peeled apples
- 12 oz Porchlight Products Sauerkraut, rinsed and drained
- 6 large eggs, lightly beaten
- 6 tablespoons all-purpose flour
- 2 teaspoons salt
- 1-1/2 teaspoons pepper
- 3/4 cup canola oil
- Optional: Sour cream and chopped green onions

## Directions

1. In a large bowl, combine the potatoes, apples, sauerkraut and eggs. Combine the flour, salt and pepper; stir into potato mixture.
2. Heat 2 tablespoons oil in a large nonstick skillet over medium heat. Drop batter by 1/4 cup into oil; press lightly to flatten. Fry in batches until golden brown on both sides, using remaining oil as needed. Drain on paper towels. Top with sour cream and green onions if desired.

