



Potato Pancakes



Chef Craig's tried-and-true recipe for potato pancakes

During this live and interactive online cooking class with Chef Craig, you will learn how to prepare a holiday menu starring the iconic duo of latkes and applesauce. Chef Craig will begin by teaching you how to create a refreshing holiday citrus salad. Then, you will prepare potato pancakes that are crispy on the outside and reveal a creamy potato and onion center when you bite into them.

Holiday Citrus Salad

Potato Pancakes

Apple Cranberry Sauce

- Cooking class is fully interactive.
 - Chef accompanies you throughout the entire process.
 - Ask as many questions as you want!

 - **Recipes** are sent in your booking confirmation.
 - **Ingredients** can be adapted for dietary restrictions or lack of availability and can be delivered by your preferred local grocer with the link below.
 - **Technology** Connect with the chef using Zoom on your computer, tablet or mobile device.
 - **Class Participation** Chime in with questions through audio or chat. Use of video is optional.
 - **Event Duration** 75 minutes
 - **Labels** Couples, Fun, Gourmet, Group, Holiday
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Ingredients

Potatoes
Onions
Eggs
Flour or matzah meal
Salt
Pepper
Frying oil
Fresh parsley
Granny Smith apples
Sugar
Water
Lime
Lemon
Orange
Grapefruit
Dijon mustard
Olive oil

Additional ingredients and quantities

Kitchen Equipment

Three bowls
Potato grater or Cuisinart with grater
10-12" frying pan
Tongs or spatula
Paper towels

Small pot
Masher or fork
Zester
Whisk