

Name \_\_\_\_\_ Date \_\_\_\_\_

Read the recipe and answer the questions.

### Latkes

Latkes (LAHT-kees), or potato pancakes, are a favorite Hanukkah food.

It is a Hanukkah custom that latkes are served at least once during the holiday season. They should be served right after cooking and are good with applesauce.

<p>Makes about 15 latkes.</p>	<b>What to do:</b>
<b>You'll need:</b>	<ol style="list-style-type: none"><li>1. Soak potatoes in cold water for 1 hour.</li><li>2. Drain and grate potatoes.</li><li>3. In large bowl, combine potatoes, onion, salt and pepper. Mix well.</li><li>4. Add flour and baking powder.</li><li>5. Add eggs and mix well.</li><li>6. Drop mixture by tablespoons in well-greased frying pan over medium heat. Spread out with back of spoon.</li><li>7. Cook until brown on one side. Flip over and brown on other side.</li></ol>
<ul style="list-style-type: none"><li>• 2 cups potatoes, peeled</li><li>• 1 small onion, grated</li><li>• 1 teaspoon salt</li><li>• ¼ teaspoon pepper</li><li>• 1 tablespoon flour</li><li>• ½ teaspoon baking powder</li><li>• 2 eggs</li></ul>	

From [Rookie Cookie's Goodies](#), The Mini Page®

1. Latkes are a popular food at which holiday?
  - a. Christmas
  - b. New Years
  - c. Rosh Hashanah
  - d. Hanukkah
  
2. From the passage we know that latkes are best served:
  - a. Chilled with ketchup
  - b. Warm with applesauce
  - c. Cool with applesauce
  - d. Warm with maple syrup

3. If everyone has one latke, about how many servings will this recipe make?
  - a. 13
  - b. 14
  - c. 15
  - d. 16
  
4. At what step do you need to be the **most** careful?
  - a. 3: In large bowl, combine potatoes, onion, salt and pepper. Mix well.
  - b. 4: Add flour and baking powder
  - c. 5: Add eggs and mix well.
  - d. 6: Drop mixture by tablespoons in well-greased frying pan over medium heat.
  
5. At what step do you mix in the onions?
  - a. 3
  - b. 4
  - c. 5
  - d. 6

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