



NANA'S CLASSIC LATKES

My nana's latkes were just too good to update, but I've given them a modern twist by serving them as a base for a first-course salad.

Makes about 20 latkes; serves 6 to 8

- 4 large russet potatoes**
(about 3 lb.), peeled
- 1 Spanish onion** (about
8 oz.; $\frac{1}{4}$ cup grated)
- 1 Tbs. potato starch** (see p. 100)
Kosher salt and freshly
ground black pepper
- 1 cup grapeseed or canola oil**
Sliced watermelon radish,
for garnish (optional)

Position a rack in the center of the oven, and heat the oven to 200°F.

Using the large holes on a box grater, grate the potatoes and onion. Transfer to a clean kitchen towel. Working over the sink, twist the ends of the towel to wring out excess liquid. Transfer the potato mixture to a large bowl, and toss with the potato starch, $1\frac{1}{2}$ tsp. salt, and $\frac{3}{4}$ tsp. pepper.

Heat the oil in a large cast-iron skillet over medium heat until shimmering, about 3 minutes. Using a $\frac{1}{4}$ -cup scoop, carefully place 3 evenly spaced mounds of the potato into the oil. Press with a spatula to flatten so that each is about 3 to 4 inches wide and lacy around the edges. Fry to a deep golden brown, about $4\frac{1}{2}$ minutes on each side. You may need to flip the latkes back and forth a bit to achieve even browning. Transfer the latkes to a baking sheet lined with paper towels, sprinkle generously with salt, and transfer to the oven to keep warm. Fry and hold the remaining latkes in the same manner. Garnish with watermelon radish slices, if you like, and serve with the frisée salad, at right.

SALAD OF FRISÉE, FUJI APPLE, AND MARINATED BEETS

The beet "noodles"—long, spaghetti-like strips of the root vegetable—are increasingly available at supermarkets and add to this salad's festive feel. Serves 6 to 8

FOR THE MARINATED BEETS

- 1 cup** grapeseed or canola oil
- $\frac{1}{2}$ cup** apple-cider vinegar,
preferably Bragg
- 2 tsp.** chopped fresh thyme leaves
- 1 tsp.** Dijon mustard
- 2 tsp.** granulated sugar
Kosher salt and freshly ground
black pepper
- 1 lb.** (about 5 cups) beet "noodles,"
rinsed and patted dry

FOR THE SALAD

- 3 heads** frisée (about 1 lb.), trimmed,
cored, outer leaves removed, and cut
into 1-inch pieces (about 8 cups)
- 2 Fuji apples** (about $\frac{3}{4}$ lb.; about
 $4\frac{1}{2}$ cups), quartered, cored,
and very thinly sliced
- 8 oz.** baby kale (about
12 packed cups)
- 4 oz.** ($1\frac{1}{4}$ cups) toasted coarsely
chopped walnuts

MARINATE THE BEETS

Put the oil, vinegar, thyme, and mustard in a sealable jar along with 1 tsp. of the sugar, 1 tsp. salt, and $\frac{1}{2}$ tsp. pepper. Shake well to combine.

In a medium bowl, toss the beets with $\frac{1}{4}$ cup of the vinaigrette, the remaining 1 tsp. sugar, and $\frac{1}{2}$ tsp. salt. Cover and marinate for 1 hour at room temperature and up to 1 day in the refrigerator.

MAKE THE SALAD

In a large bowl, toss the frisée, apples, and kale with $\frac{1}{2}$ cup of the vinaigrette. To serve, put 2 latkes on a salad plate, and then top with a mound of the greens and a tangle of the beets. Sprinkle with the walnuts, and drizzle with the remaining vinaigrette to taste. Pass any remaining vinaigrette at the table.