



Crispy Skillet Latke with Kale

PAIRS WONDERFULLY WITH A BOTTLE OF OUR BERGHOLD SANGIOVESE



Instead of frying batches of individual latkes, here the whole lot of shredded potato batter is pressed into a sizzling fry-ing pan and finished in the oven. The over-size pancake emerges golden with a tender center and crackly shoestring curls around the perimeter. To amp this dish up for brunch, serve it topped with lox.

Ingredients

- ½ cup vegetable oil, divided
- 1 medium-size red onion, thinly sliced
- 2½ tsp. kosher salt, divided, plus more
- 1 (8-oz.) bunch lacinato kale, stems removed, leaves sliced into thin ribbons (about 4 packed cups)
- 1 tsp. water
- 1 Tbsp. balsamic vinegar
- ½ lb. russet potatoes, scrubbed and quartered
- 1 large yellow onion, quartered lengthwise with root end intact
- 2 large eggs, lightly beaten
- 1/3 cup panko or unsalted matzo meal
- ¼ cup thinly sliced fresh chives, plus more for garnish
- 1 tsp. grated lemon zest
- ¼ tsp. black pepper
- 1/3 cup creme fraiche (optional)

Directions

1. Heat 2 tablespoons oil in a large (12- inch) cast-iron skillet over medium. Add red onion and ½ teaspoon salt; cook, stir-ring occasionally. until softened and lightly browned, about 8 minutes. Add kale and 1 teaspoon water; cook, folding kale into onion mixture, until kale wilts, about 2 minutes. Add vinegar; cook, stir-ring constantly, until evaporated, about 20 seconds. Remove from heat. Transfer mixture to a small heatproof bowl; set aside. Wipe skillet clean.
2. Preheat oven to 475°F with rack in mid-dle position. Grate potatoes and yellow onion on large holes of a box grater. Work-ing in batches, place grated vegetable mixture on a clean kitchen towel, and squeeze firmly over sink to remove as much liquid as possible. Transfer mixture to a large bowl. Add eggs, panko, chives, lemon zest, pepper, and remaining 2 tea-spoons salt; stir until combined.



3. Add $\frac{1}{4}$ cup oil to cleaned skillet, and swirl to coat. Heat over medium-high until oil shimmers. Spoon potato mixture into skillet (mixture should sizzle on contact). Using a spatula, press mixture into an even layer to cover bottom of skillet. Brush top of latke with remaining 2 table-spoons oil. Bake in preheated oven on middle rack until latke bottom is browned and edges are crisp, about 15 minutes.
4. Heat broiler to high (do not remove skillet from oven). Broil until top of latke is golden brown in spots, 4 to 5 minutes. Remove from oven: let cool 5 minutes.
5. Place a large plate on top of skillet, and invert to remove latke. Sprinkle latke lightly with salt. Top with kale mixture and, if desired, dollops of creme fraiche. Garnish with additional chives.