

POTATO PANCAKES

Last Modified: NEVER

PREP: 30 Min

COOK: 10 Min

GRIDDLE: 325

F EASY

MOM K'S - VEGETABLE

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
4	Large	Russet Potatoes (Peeled)	Grated
2	Tsp	Kosher Salt	
1/2	Tsp	Ground Black Pepper	
2	Large	Eggs	Well Beaten
1/2	Cup	All Purpose Flour	
1/2	Tsp	Baking Powder	
1	Large	Yellow Onion	Fine Dice
		Crisco Shortening (For Frying)	

PREPARATION	
HINTS	Use Russet (Or Idaho) Potatoes because of their high Starch content. The starch makes the Potatoes stick together better.
TOOLS	1) Large Mixing Bowl 2) Small Mixing Bowl 3) Box Grater 4) Electric Griddle OR Griddle Pan 5) Stiff Spatula
1	Peel and grate the Potatoes. Squeeze out as much water as you can using paper towels.
2	In a large mixing bowl, mix in the Potatoes, Black Pepper, Salt, Baking Powder and Onion. Fold in the well-beaten Eggs.
3	Drop by the heaping tablespoon onto a well greased griddle at 325 degrees. Pat flat with a stiff spatula and fry about 3 minutes on each side or until golden brown, turning once.

