

# POTATO PANCAKES

F EASY

Last Modified: NEVER

PREP: 30 Min  
COOK: 10 Min  
GRIDDLE: 325

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

<b>HINTS</b>	Use Russet (Or Idaho) Potatoes because of their high Starch content. The starch makes the Potatoes stick together better.
<b>TOOLS</b>	1) Large Mixing Bowl 2) Small Mixing Bowl 3) Box Grater 4) Electric Griddle OR Griddle Pan 5) Stiff Spatula
<b>1</b>	Peel and grate the Potatoes. Squeeze out as much water as you can using paper towels.
<b>2</b>	In a large mixing bowl, mix in the Potatoes, Black Pepper, Salt, Baking Powder and Onion. Fold in the well-beaten Eggs.
<b>3</b>	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.

