



Rated: ★★★★★

Submitted By: Rachel

Photo By: Montana

Servings: 6

Potato Pancakes

"Shredded potatoes and grated onions are bound with flour, salt and eggs, then fried in oil to make delicious potato pancakes that are crispy on the outside and tender on the inside."

INGREDIENTS:

2 cups peeled and shredded potatoes	2 tablespoons all-purpose flour
1 tablespoon grated onion (or dried onion flakes)	1 1/2 teaspoons salt
3 eggs, beaten	1/2 cup vegetable oil for frying

DIRECTIONS:

1. Place the potatoes in a clean kitchen towel and wring, extracting as much moisture as possible.
2. In a medium bowl stir the potatoes, onion, eggs, flour and salt together.
3. In a large frying pan over medium-high heat, heat the oil until hot. Place large spoonfuls of the potato mixture into the hot oil, pressing down on them to form 1/4 to 1/2 inch thick patties. Brown on one side, turn and brown on the other. Let drain on paper bags. Serve hot!
Good additions: applesauce and yogurt for dipping.