

Potato Pancakes



Ingredients:

1 large baking potato, peeled	Pepper
1 small onion	1 large egg
1/4 cup all-purpose flour (or potato starch)	Oil for frying
1 tsp baking powder	
1 tsp salt	

Directions:

Heat oven to 175°. Coarsely shred the potato and onion. Squeeze as dry as possible. In large bowl, whisk together flour or starch, baking powder, salt and pepper, and egg together. Stir in potato and onion until all pieces are well coated. In medium skillet, heat 2 tablespoons of oil until shimmering. Drop tablespoons of potato mixture into the skillet, flattening them with back of a spoon. Cook over moderately high heat until edges are golden (about 1 1/2 minutes). Turn over and cook other sides until golden (about 1 minute). Drain on paper towels. Transfer to a large baking sheet covered with foil. Place sheet in the oven to keep first batch of pancakes warm. Finish frying the rest of potato mixture, adding more oil to skillet as needed.

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