

CELERIAC PANCAKES

NL #3-23 11/2/02

- 3 medium potatoes
- 1 knob of celeriac
- 1 small onion
- 1 Tbsp minced cilantro (optional)

1. Peel the potatoes and cut into 1" dice. Place in stock pot, cover with cold water and boil until tender, about 25 minutes. Remove from heat, drain and mash the potatoes.
2. Prepare the celeriac by peeling the brown skin as directed above and then coarsely grate. Peel the onion and coarsely grate.
3. Mix together the grated celeriac, grated onion, mashed potatoes and cilantro. Shape into patties the size of small hamburgers and sauté in butter until golden on both sides.

Serves 4.