

Potato Pancakes

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Delicious and savory potato pancakes, or latkes, are a simple, delicious, and hearty addition to any meal. Shredded potatoes and zesty onions are fried into perfect pancakes for a crispy and delicious dish. Serve topped with apple sauce for sour cream, for a traditional and delicious dish.

Ingredients:

2 c. peeled and shredded potatoes
1 Tbsp grated onion
3 eggs, lightly beaten
2 Tbsp flour
1 ½ tsp salt
½ c. vegetable oil, for frying

Directions:

1. Place shredded potatoes in a cheesecloth. Wring, extracting as much moisture as possible.
2. In medium bowl combine drained potatoes, onions, eggs, flour and salt. Mix to combine.
3. In large, heavy bottomed skillet, heat oil over medium high heat. Add large spoonfuls of potato mixture to hot oil, pressing down to form ½-inch thick patties.
4. Brown on one side, approx. 3 minutes, turn, and brown on other side. Let drain on paper towels. Serve hot.

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