

Potato Pancakes

6 servings

INGREDIENTS

- 3 lbs potatoes peeled
- 1 large onion quartered
- 3 eggs beaten
- ½ cup fall purpose flour
- 1 tsp baking powder
- 1 tsp salt
- 1 tsp parsley



DIRECTIONS

Keep potatoes covered with cold water until ready to grate in the food processor. Fit the medium shredding blade into food processor and shred potatoes and onion. Dry potatoes and onion between sheets of paper towel.

1. In a large bowl combine potato mixture with eggs, flour, baking powder, parsley and salt.
2. In a large skillet heat 1/8 inch vegetable oil until hot. Pour in 1/3 cup potato mixture, flattening with the back of a wooden spoon, and fry until crisp and golden brown on both sides, about 3 minutes per side.
3. Drain on paper towel and keep warm in a 100 degree oven. Serve with applesauce