**POTATO PANCAKES**

**Serves 2-3**

¼ small-medium onion, minced

1 ½ medium potatoes (washed, peeled & grated – medium/large shred)

½ egg, slightly beaten

15 mL flour

![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\9G1WYC0I\potato[1].gif]()1 mL salt (or to taste)

½ mL ground black pepper

2 mL baking powder

25-50 mL sour cream, for serving, on the side

1. Combine all prepared ingredients above **EXCEPT** the sour cream.
2. Heat a large electric frying pan to about 300-325ºF with about 10-15 mL oil.
3. Using a 60 mL size dry measure for portioning, place piles of mixture in pan. Gently spread the mixture to form a “patty” but don’t flatten or press down.
4. Allow each pancake to fry to a medium-dark golden brown before flipping to cook the other side. Try to flip only once so they do not break apart & be careful not to burn them.
5. Serve hot with sour cream on the side. Makes about 6 pancakes.

**![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\H2GF2FA4\1potato2shrunk[1].jpg]()**

**![C:\Users\Vint\AppData\Local\Microsoft\Windows\Temporary Internet Files\Content.IE5\H2GF2FA4\skinny-mr-potato-head1[1].jpg]()**

**Vint 2015 Foods 9-10 A**