**POTATO PANCAKES**

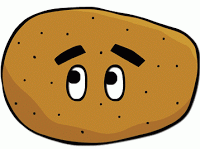
**Serves 2-3**

¼ small-medium onion, minced

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

½ egg, slightly beaten

15 mL flour

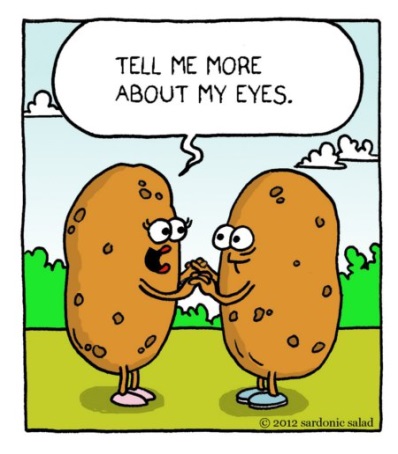
1 mL salt (or to taste)

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.

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