



## potato pancakes;

1. (poh-tay-toh payn-kehkz)  
*noun.* Fried potato and onion pancakes.
2. Produces 2 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

## Ingredients;

2 large russet potatoes  
salt & pepper  
¼ c. flour  
canola oil, for frying

½ small onion  
1 egg  
½ c. sharp cheddar cheese, grated

## Instructions;

1. Peel and cube the potato and onion. Add to food processor or blender and blend until “grated”. Add a splash of water to start the blending process if necessary.
2. Place potato and onion mixture into a fine strainer or kitchen towel and squeeze out as much liquid as possible. Add back some of the white powdery potato starch if desired. Discard remaining liquid.
3. Add strained potato mixture to a bowl, and combine with egg, flour. Season generously with salt and pepper. Mix together.
4. Heat canola oil in a large pan over medium heat. Using an ice cream scoop or a spoon, add a spoonful of potato mixture, and press down with spatula to flatten it out.
5. Fry 2-3 minutes per side, or until crispy and brown. Remove to paper towels to drain. Serve with sour cream or a greek yogurt sauce. (Suggested: greek yogurt, paprika, garlic powder, salt, pepper)