Classic Potato Pancakes

Ingredients

- 2 cups Mashed Potatoes
- 1 large Egg
- 1/4 cup All-Purpose Flour
- 1/4 cup Minced Onions
- 1/2 teaspoon Salt
- 1/4 teaspoon Pepper
- Vegetable Oil (for frying)

Steps

- 1. Mince onion.
- 2. Pour about 1/4 inch of oil into bottom of skillet.
- 3. Put skillet on medium heat while mixing ingredients—heat oil to 325-350 F.
- 4. Place potatoes, egg, flour, salt, and pepper in bowl-mix well (batter will be soft and moist).
- 5. Form batter into 4 inch patties about 1/2 inch thick.
- 6. Carefully place 3-4 patties into skillet.
- 7. Fry for about 4 minutes.
- 8. Flip and continue to cook for another 3-4 minutes.
- 9. The patties should be a deep golden brown, but not burned.
- 10. Remove patties from pan and place on paper towels to remove excess oil.
- 11. Serve warm—the pancakes can be eaten as is, but many people like to top them with grated cheese, sour cream, or apple sauce.