

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
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- 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.