

Potato Pancakes

Ingredients

- 2 $\frac{1}{2}$ c. grated raw potatoes
- 4 Tbsp. finely chopped onion
- 1 tsp. salt
- 3 Tbsp. fine dry breadcrumbs
- freshly ground black pepper to taste
- oil & butter

Instructions

Peel and grate 3 large potatoes & press excess water out thoroughly. Measure out 2 $\frac{1}{2}$ cups of grated potatoes. Stir in finely chopped onion, salt, 2 lightly beaten eggs, & breadcrumbs. If batter still too moist, may add more breadcrumbs. Grate black pepper Heat lg. heavy skillet & melt some butter in it. Add equal amount of salad oil. Should be $\frac{1}{4}$ " melted fat in skillet. Drop pancake batter in by heaping spoonful's & flatten slightly with back of spoon. Fry pancake til crisp & brown on both sides. Serve very hot with cold sour cream & applesauce.