

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

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