



JOE'S POTATO PANCAKES

INGREDIENTS:

4 medium potatoes
1 medium onion
1 egg lightly beaten
2 Tbsp. fine, dry Italian bread crumbs
1 tsp. salt
1/2 tsp. pepper
Butter or bacon fat

DIRECTIONS:

Wash the potatoes and peel them. Grate with a fine grater and drain off all the liquid. Wash and peel the onion. Grate the onion into the potato and mix in the egg, bread crumbs, salt, and pepper. Heat the butter or fat (you will need about one Tbsp. at a time) in a large skillet or on a griddle. Put 4 large spoonfuls of the mixture on the griddle to make 4 pancakes. Cook gently until brown on the bottom, turn with a pancake turner and brown the other side. Add more fat/butter to the griddle and continue cooking until all the mixture is used.

Happy Holidays from

THE TOUBES AGENCY