

Potato Pancakes

Kartoffelpuffer or Kartoffelphankuchen

This recipe is very similar to my grandma's so I used this one, that my friend Barb Rokitka shared. My grandma would usually use all cooked and grated potatoes which you can do here. This one uses half mashed and half raw grated, which gives a very nice flavor.

4 Servings

Ingredients:

2 1/2 cups potatoes,(2 large)
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3 cups ,water

1 teaspoon lemon juice

12 Tablespoons grated
onion

1 potato,boiled, mashed

1 egg,large 2 med. , beaten

2 Tablespoons milk

1/2 teaspoons salt

1 vegetable oil,as needed

1 stick butter or Crisco is
optional for extra crispiness.
Sour cream and applesauce
(for garnish)



printer friendly

Instructions:.



1. Grate Potatoes are grated on medium grater.
Grate raw potatoes into water to which lemon juice has been added.



2. Place potatoes in a strainer or cheese cloth and drain off liquid. Drain well.



2. Grate onions into bowl of rinsed and drained potatoes



Grate cooked potatoes on medium grater.



Beat raw and cooked potatoes with egg, milk, and salt to form a batter.





3. Using 3 T oil for each batch, drop batter for 3 or 4 pancakes at a time in hot oil in a large frypan. When firm on the bottom side, loosen edges and turn. Brown on other side. Add some butter to the oil if you like to give a nice buttery taste.



4. Remove, drain on paper towel, and keep warm. Continue until all batter is used. Serve immediately. NOTE: If potato cakes are served with meat, sprinkle with salt. Sprinkle with sugar if served with applesauce