

German Potato Pancakes

Have you ever tried something so delicious you can barely stand it This is one of those recipes. When you make this Recipe you'll feel like you've died and gone to heaven.

This is the true Potato Pancake (not Latke). We usually serve them on a Friday night (especially during Lent) with potato soup, bread and butter, the pancake topped with the traditional granulated sugar with applesauce on the side. We are a German/Polish family. Leftovers were taken in sandwiches with butter, salt and pepper for lunch. Don't fret about the discoloration...it is a part of the pancake and never noticed after fried up. When 5 pounds of potatoes are grated by hand for a large family, the discoloration is not a problem. Don't spend a lot of time and trouble drying out the potatoes, just drain in a colander and the flour takes care of the rest. If a little drains from the pancake in the fry pan, it will just add a nice crispiness to the edge. ENJOY. Our family has for over 100 years. To Make this Recipe You' Will Need the following ingredients:

INGREDIENTS :

- 2 pounds and half of "RUSSET POTATOES"
- 3 beaten eggs
- 1 white onion
- 1 TSP of sea salt
- 1/2 cup of potato starch
- Canola oil

HOW TO MAKE IT :

1. Make sure to peel and grate the potatoes and onion and put in a strainer as they would be very watery. Allow them rest about 10 minutes. You'd best ring them out in a paper towel in

case you are in a hurry. Don;t worry if they're still watery. I missed this phase altogether a couple of times, especially when I was in a big hurry.

2. Move the mixture of potatoes and onions in a tub and add in the salt and beaten eggs. And please mix it in while using the potato starch.

3. Heat a skillet with canola oil, about half cup. Then take a mixing scoop and shape a small disk, approx 3 inches in diameter, and flatten it. Plop 3/4 of the pancakes into the oil at a time.

4. Cook for a few minutes, until golden brown and then flip it to cook on the other side, about 3 minutes on each hand. Remember to continue until the mixture is all out. You may need to add a little more oil in between batches.

5. Once finished, remove the pancakes from the skillet and let them dry on a baking sheet lined with a paper towel to help drain some of the oil. Make sure to serve warm or enjoy plain with applesauce!