



Potato Pancakes

4-6 servings

INGREDIENTS

- 1 1/2 pounds potatoes, peeled and grated
- 1 small yellow onion, grated
- 1 TBSP fresh parsley, minced
- 1/4 cup flour
- 1/2 tsp baking powder
- 1 tsp salt
- 1/4 tsp pepper
- Oil, for frying

DIRECTIONS

1. Place potatoes in a colander and set over a large bowl. Using your hands, squeeze out excess liquid. Pour off liquid and add potatoes to a bowl with remaining ingredients.
2. Preheat oven to 275 °F. Add a thin layer of oil to a large skillet over medium heat. Take a heaping tablespoon of batter and flatten it before placing in oil. Add 3 - 4 more patties without crowding pan. Fry until golden brown on both sides, turning once, about 8 minutes total.
3. Repeat with remaining batter, adding more oil as necessary. Place cooked patties on paper towels to drain, then put in oven to keep warm while the rest cook. Enjoy!



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