

Potato Pancakes

You Need:



2 Tb.
pancake flour



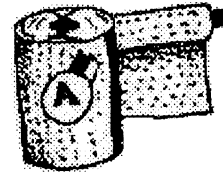
2 potatoes



one egg



1 Tb. onion



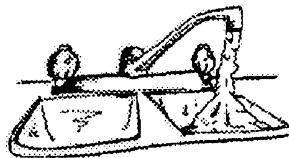
paper towels



salt & pepper



2 Tb.
cooking oil



water



1 Tablespoon



bowl



spatula



vegetable peeler



1/4 cup dry
measuring cup



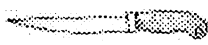
grater



metal spatula



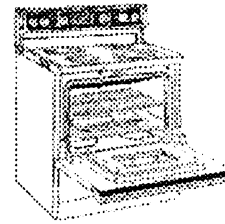
wooden spoon



sharp knife

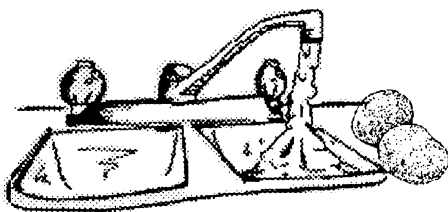


electric frypan OR frypan and stove

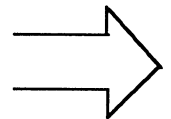
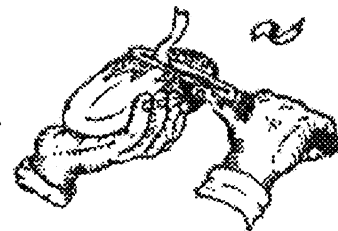
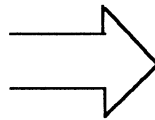


cutting board

1.

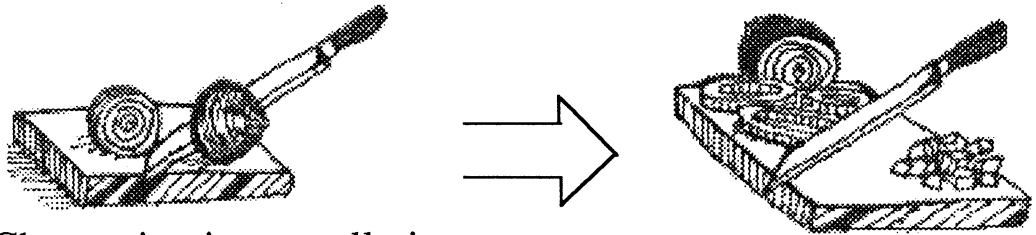


Wash and peel 2 potatoes.

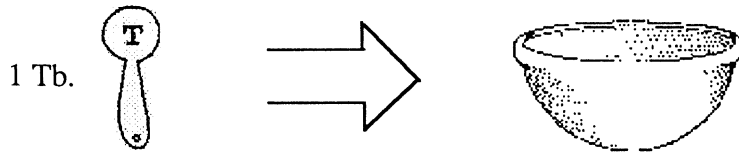


Grate potatoes into a bowl.

2.

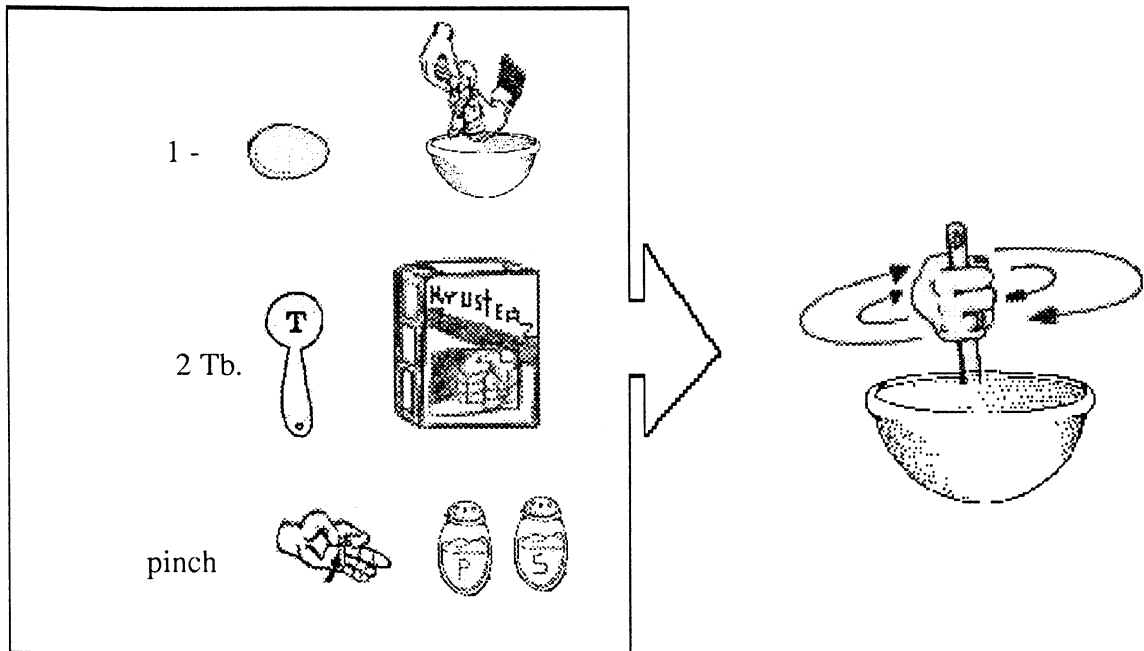


Chop onion into small pieces.



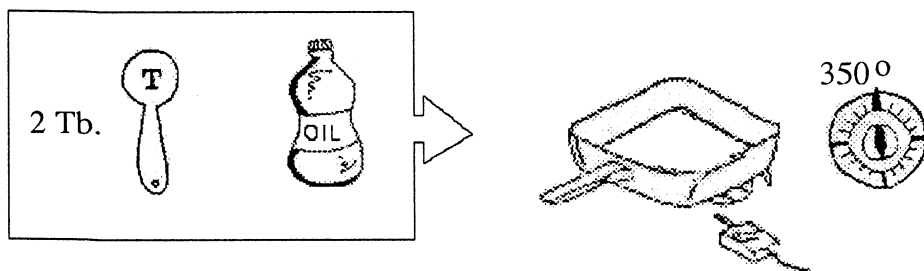
Measure 1 Tb. onion and put in bowl.

3.

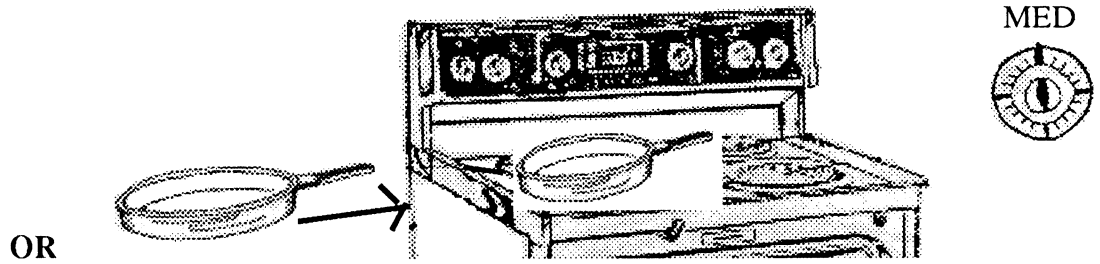


Measure and add 1 beaten egg, 2 Tb. pancake flour, and a pinch of salt and pepper to bowl of potatoes. Stir.

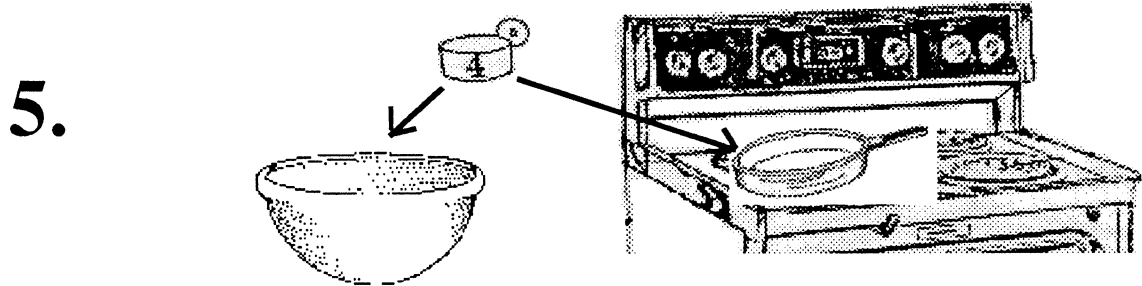
4.



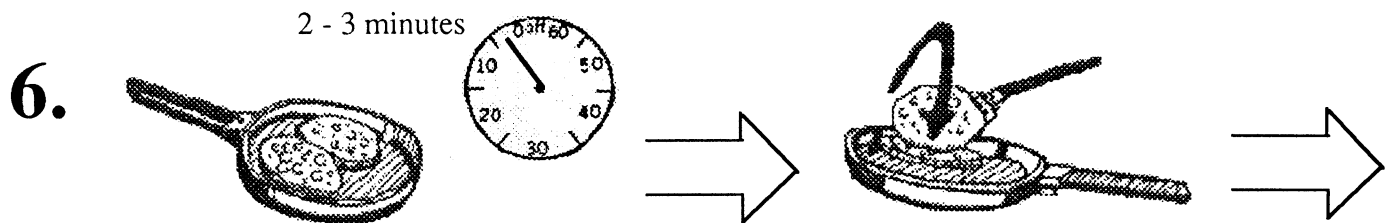
Measure 2 Tb. oil into electric frypan. Plug electric frypan in and turn to 350°.



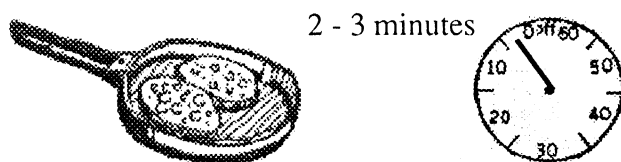
Put frypan on stove and turn heat to medium.



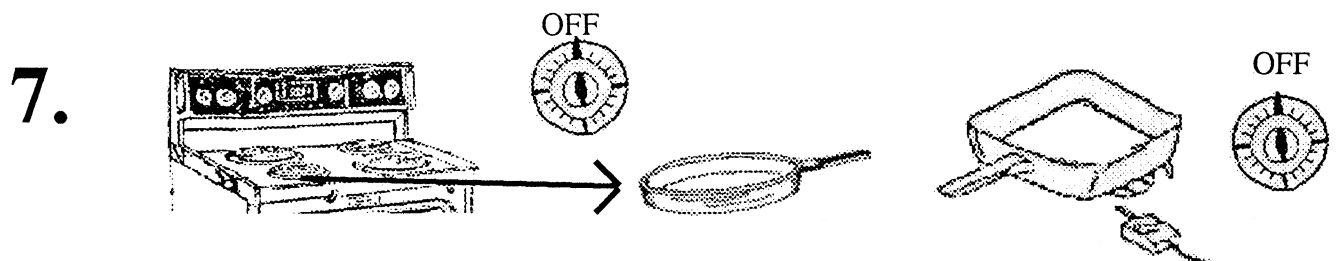
Shape mixture into cakes by using a 1/4 cup dry measuring cup and put into frypan.



Fry until crisp and brown, 2 - 3 minutes. Turn over.



Fry other side 2 - 3 minutes.



Remove from frypan and drain. Turn OFF stove and remove pan or turn OFF electric frypan and ³¹³unplug from wall.

POTATO PANCAKES

You Need:

2 potatoes
2 Tb. pancake flour
one egg
1 Tb. chopped onion
2 Tb. cooking oil
pinch of salt & pepper
water
1/4 cup dry measuring cup
metal spatula
grater
vegetable peeler

Tablespoon
paper towels
wooden spoon
bowl
spatula
sharp knife
cutting board
electric frypan
OR
frypan and stove

1. Wash and peel 2 potatoes. Grate potatoes into a bowl.
2. Cut onion into small pieces. Measure 1 Tb. onion and put in bowl.
3. Measure and add 1 beaten egg, 2 Tb. pancake flour, and a pinch of salt and pepper to bowl of potatoes. Stir.
4. Measure 2 Tb. oil into frypan. Plug in electric frypan and turn to 350°
OR Put frypan on stove and turn heat to MEDIUM.
5. Shape mixture into cakes by using a 1/4 cup dry measuring cup and put into frypan.
6. Fry until crisp and brown 2 - 3 minutes. Turn over and fry other side 2 - 3 minutes.
7. Remove from frypan and drain. Turn OFF stove and remove pan or turn OFF electric frypan and unplug from wall.