



Grandma Engelen's Potato Pancakes

by: Market Manager Mikaela's Grandmother

Ingredients

5 c finely grated shredded potatoes, peeled

3 large eggs

3/4 c flour

1 tsp baking soda

1/2 tsp salt

*strawberry jam for topping

Directions

Rinse potatoes in salt water, drain after shredding, squeeze in kitchen towel making sure to press all the water out of the potatoes before adding to the batter; eggs, flour, baking soda and salt. Pour 1/4 c amounts onto a skillet at medium heat to brown press them down a bit to flatten out, flip and brown. Serve with strawberry jam.



Step by step directions:

Select market fresh potatoes;
Varieties of choice are Pontiac Reds,
Norland Whites or Yukon Gold.



Shred the potatoes by hand or by your cuisine machine.

After shredding your potatoes, Rinse them in a salt water bath To prevent blackening.

Squeeze out the water and place in a Clean kitchen dish towel and squeeze out A bit more water.

In a large mixing bowl; add your shredded potatoes, egg, flour, baking soda and salt. Mix to combine.

Scoop 1/4 cup of pancake batter Mixture onto the medium hot Griddle. Spread out your mound Of pancake batter for even layer.

Brown on one side and Flip to brown the other.

Serve for breakfast or dinner. Serve with your choice of options: Strawberry jam, applesauce, Pork chops, sausages.

