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Mini Cheddar-Potato Pancakes

By Susie Iventosch

INGREDIENTS

4 medium sized Yukon gold potatoes, grated

1/2 yellow onion, finely chopped

3 tablespoons flour

1/2 cup grated cheddar (white or yellow)

1 egg

1/2 teaspoon each, salt and pepper

1/2 teaspoon lemon pepper

Garnish: Serve with red onion jam mixed with Greek yogurt or sour cream.

DIRECTIONS

Grate potatoes and wring out excess liquids through cheese cloth. Place in a large bowl along with lemon pepper, salt and pepper.

Add onions and grated cheddar and mix well. Sprinkle flour over potatoes and mix into batter. Then add the egg and stir until egg is well integrated.

Heat olive oil or canola oil in a skillet over medium-high heat and drop soup spoon-full scoops of potato mixture into pan. Pat down with spatula and cook on first side until golden brown and crispy, then flip and cook until golden brown on the second side. You can sprinkle extra grated cheddar on top just before serving, if you like a lot of cheddar!

Serve on a platter with a bowl of the red onion jam mixture in the middle for dipping.

* The Red Onion Jam recipe is on the Lamorinda Weekly website, www.lamorindaweekly.com in the Dec. 3 archive or on the "food" tab at the top of the page.

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