***Potato Pancakes***

Ingredients:

2 to 3 small potatoes

1 beaten egg

3 to 4 Tablespoons Flour

Salt and Pepper

1 Tbsp. Parsley

½ Tbsp. Onion Powder

1. Start by peeling the potatoes. Then, grate the potatoes on a grater or use a food processor fitted with a steel grating disk. When the potatoes are grated place them inside of a few sheets of paper towels or a kitchen towel. Holding them over a bowl, squeeze as much water out of them as possible.
2. After squeezing them, place them in to the bowl with the remaining water. Beat one egg in a separate dish and pour it into the potato mixture. Then sprinkle in about 3 tablespoons of flour and mix until it resembles a very wet mixture. Add salt and pepper to taste and about 1 tablespoon of parsley, and about 1 to 2 teaspoons of onion powder.
3. Heat a sauté pan with a light film of vegetable oil. Let it become very hot and with a spoon, spoon small rounds of the potato mixture into the pan. For crisp pancakes make them really thin. When turned light to medium brown in color turn them over and brown the other side. The only take about 2 minutes on each side. Serve hot.

Topping Options: Malt Vinegar, Ketchup, Sour Cream, Chunky Applesauce