



Naturally Noel: Potato Pancakes

by Frank Davis

Posted on November 30, 2009 at 5:10 PM

Here's the second item on every kid's favorite Christmas menu. If he can't have mac-n-cheese ('cuz he had that for Thanksgiving) and he can't have mashed potatoes. . .then he'd rather have old fashioned potato pancakes, which are kinda like round homemade hash browns similar to the deep-fried ones he gets at the fast food place. And all kids love these, the National Survey I keep quoting confirms. Because kids and slather these 'taters taste-tempting because they can cover 'em in lots of ketchup.

4 or 5 peeled red or russet potatoes
1 egg, well beaten
A couple dashes of onion powder
Black pepper to taste
Kosher or sea salt to taste
All purpose flour, sifted
1/2 stick of unsalted butter, cut into pats

First, peel 4 or 5 nice fat potatoes—they can either be red or white, but the pros prefer white.

Then grate them into slivers with an old fashioned box grater. Note: Just watch your knuckles—there's not supposed to be any meat in these pancakes.

Now place the potatoes into a deep glass bowl and stir in the egg, the onion powder, the black pepper, and the salt.

Then begin sprinkling in the flour, adding only enough to make a good pancake batter with a semi-firm consistency.

At this point, place a 12-inch non-stick skillet on the stovetop over a high fire. Then drop in 1 pat of butter and swirl it around to coat the inside of the pan.

When the skillet is "almost smoking hot," take a large chef's spoon and spoon out the mix into 4-6 inch individual pancakes (if you did it right, you should be able to get 3 pancakes in a 12-inch fry pan)

Cook the cakes until they are golden brown, flipping them over just once.

When they're done, remove them from the pan and drain them on several layers of paper towels. Drop another pat of butter into the skillet and continue making the patties until all the batter is used.

Ideally, potato pancakes should be served immediately, right out of the skillet, buttered, sprinkled with salt and pepper and sour cream, or even a little applesauce, maybe, if you're making a batch of them for Chanukah.

On "the kids table" though, just give 'em the big bottle of ketchup again!!!