

# Potato Pancakes

*Swick*

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

## Making the potato pancake mixture

In a large bowl, combine the egg and minced scallions.

Shred the potato on the coarse side of a box grater.

Using the finer side of the grater, grate about 2 tablespoons of onion directly into the bowl.

Using your hands, press any liquid from the shredded potato and discard. Add the shredded potato, baking powder, flour, salt, and pepper to the bowl and stir well to combine.

## Step 1: Making the potato pancake mixture

- 1 large egg
- 3 tablespoons minced scallions/green onions
- 1 large potato, peeled (about 10 ounces)
- 1 small onion
- ¼ teaspoon baking powder
- 1 tablespoon all-purpose flour
- Kosher salt
- Freshly ground black pepper

## Step 2: Frying the pancakes

- ¼ cup peanut oil or other vegetable oil, for frying
- Heat the oil in a large nonstick skillet over medium-high heat. For each pancake, place about ¼ cup of the potato mixture in the pan and press gently to spread it out to make a pancake about 5 inches in diameter. Cook each pancake until golden brown, about 2 minutes on each side.

## Step 3: Serving or making ahead

Serve immediately or transfer to a wire rack set over a baking sheet. You can also make them a little ahead and reheat them in a low oven before serving.