

GERMAN; KARTOFFELPUFFERS

Small fried potato pancakes served with applesauce or berry compote.

2 lbs. of potatoes
1 large onion

Grate together and squeeze out the liquid

In a bowl, lightly beat 2 eggs
Add 4 Tb. Flour
1 ts. Salt

Add mixture to potatoes and mix well.

Heat 3 T. oil in heavy skillet.

Spoon $\frac{1}{4}$ cup batter into skillet and fry until edges are dark brown. Flip and fry other side.

The pancakes are greasy so once fried, lay them on a plate with a paper towel. These pancakes are considered finger food.