

Potato Fritters

2 oz. flour

1/2 tsp. salt

1 egg, beaten

3 tbs. milk

6 tbs. vegetable oil

pepper to taste

8 large white potatoes

3 eggs

2 tsp. salt and pepper

Pare potatoes and chop through meat grinder or fine grater. To this mixture add eggs, salt and pepper.

Drop and brown until well done in hot oil. Serve at once while still hot. If the potatoes seem too moist, just add a little flour.

Serving suggestions & Notes: These fritters are similar to potato latkes, but are a slightly fluffier. These fritters are so versatile they are not only delicious served with bacon and eggs, but are an excellent accompaniment to grilled meats or fish at dinner time. You can make extra at breakfast and cook the next day for dinner.

This ain't southern, but a tasty dish just the same.