

Slice 'N' Fry Potato Pancakes

Recipe By : Taste Of Home Annual Recipes 1997

2 pounds potatoes -- peeled-- cooked-- shredded

1 egg -- beaten

1 tbs. minced onion

1 tsp. salt

1/4 tsp. pepper

3/4 cup all-purpose flour {plus extra}

In a bowl, combine potatoes, egg, onion, salt, and pepper; stir in 3/4 cup flour. Add enough remaining flour to form a firm dough. Turn onto a lightly floured board; knead for 1 minute. Shape into a 9 x 2 inch roll. Cut into 1/3 inch slices; roll into 4 inch circles. Fry pancakes in small amount of oil until browned, about 4 minutes per side.

YIELD: 27 potato pancakes