

German Potato Pancake Recipe

What you'll need:

For basic recipe:

- 3-4 medium potatoes
- 1 egg, whisked
- 1/2 small onion, chopped
- 2 Tbsp flour
- pinch of salt
- pinch of pepper
- 2 Tbsp oil

- Grater
- 2 large bowls
- frying pan
- paper towels

Instructions:

1. Fill one of the large bowls with cold water.
 - This will be for the grated potatoes and helps prevent them from browning.
2. Peel then grate the potatoes using the large holes on the grater and place the grated potatoes in the bowl with the cold water.
 - Yes. This step is tedious, but I promise it will be worth it.
3. Once you're done grating the potatoes, squeeze the water out of the potatoes and lay them on a few sheets of paper towels.
 - Make sure to get the potatoes as dry as possible.
4. Heat the oil in frying pan to about medium heat.
5. In another large bowl, combine the grated potatoes, flour, salt, pepper, chopped onions and whisked egg.
 - I use a wooden spoon to get it all mixed up.
6. Use the wooden spoon or a Table Spoon to make small patties and carefully place them into the frying pan.
7. Cook the patties until they are golden brown, flip them and cook on the other side until they are golden brown.
8. When golden brown, place the patties on a paper towel to let any excess oil drip off.
9. And you're DONE!

Variations:

- Add different seasonings like garlic salt
- You can omit the onion, if you want to create a sweet version