

Kartoffelpuffer – Potato Pancakes

German potato pancakes are a real treat and something Germans miss when they move away. Eating freshly made potato pancakes with apple-sauce in the out-of-doors at a weekly market or carnival is a wonderful way to do indulge. Now, you can also make them at home with this simple recipe for potato pancakes.

Serves 2, makes 4 large potato pancakes.

Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients:

- 1 lb. potatoes (about 2 medium or 3 small Russets or other starchy potato)
- 1/2 onion
- 3/4 - 1 tsp. salt (start with a lower amount, you can add salt at the table)
- Ground pepper
- Freshly ground nutmeg
- 1 egg
- Oil for frying



Preparation:

Peel and grate potatoes. Place the grated potatoes in a clean dishcloth or cheesecloth and squeeze the liquid out of them into a bowl. Let the liquid stand a few minutes, then drain the liquid, leaving potato starch at the bottom of the bowl. Add the potatoes.

Grate the onion over the potatoes. Add dried onion flakes for part or all of the onion, if you like. Add salt, pepper, nutmeg and egg. Mix thoroughly.

Heat oil in a frying pan. You can use a non-stick pan and just a few drops of oil, if you wish, but for best results use 1/8 to 1/4 inch of oil.

Using about 1/2 cup, drop the potato mixture into hot oil and flatten with the back of a spoon. Fry 4-5 minutes on each side, or until golden brown. Drain on paper towels and serve hot with applesauce and maybe a sprinkle of cinnamon.