

Potato Pancakes.

This week I was asked why my potato pancakes were so different then others. There is no secret by here is my recipe.

4 russet potatoes peeled
1 medium white onion
1 carrot
2 tsp baking powder
salt and pepper to taste
½ tsp of cinnamon
1 egg separated
¼ cup of seasoned bread crumbs.
Fresh Parsley to taste

Put the potatoes onion and carrots in a food processor and chop up fine. Add enough water so the mixture chops up and there are no chunks. Pour the mixture into a strainer and drain well over a bowl. The potato starch will settle out and remain on the bottom of the bowl. The amount that settles out is the starch you need. Whip the egg whites until frothy, beat the yolks until fluffy. Add the potatoes to the bowl with potato starch and all of the other ingredients but the egg whites. Mix thoroughly, before gently folding in the egg whites. Cook on a lightly greased hot griddle rather then in oil in a frying pan and you will have fluffy potato pancakes. (the carrot gives a bit of sweetness.)