

POTATO & APPLE PANCAKES

Makes 36 bite-sized pancakes.

2 small baking potatoes (about ½ pound)

1 large egg

½ tsp salt and ¼ tsp ground black pepper

1 Ambrosia™ apple, peeled, cored, grated

¼ cup finely chopped green onion

2 Tbsp finely chopped fresh parsley leaves

2 tsp flour

Vegetable oil for frying

½ cup crème fraiche (or sour cream)

Several hours before serving, peel potatoes and slice in half. Place in small saucepan and cover with water; heat to boiling. Cook ten minutes; drain and refrigerate potatoes until cold.

In large bowl, beat together egg, salt, and pepper. Add apple, green onion, and parsley. Coarsely grate chilled potatoes; stir into apple mixture with flour.

In large skillet, heat 2 tablespoons oil over medium heat. Measuring 1 tablespoon for each pancake, fry potato-apple mixture until golden brown - about 3 minutes each side, flattening pancakes slightly with back of fork.

Add more oil to skillet when necessary. Drain pancakes on paper towel. Serve warm with crème fraiche.

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Recipe courtesy of the Washington Apple Commission.