

Potato Pancakes

Crispy golden potato pancakes made with grated potatoes, onions and eggs. Perfect for breakfast or as a side dish. Served with applesauce and sour cream.

30 min

PREP

30 min

COOK

1h

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Potato Pancakes

Ingredients

- 4 potato
- 1 onion
- 2 egg
- 1 cup canola oil
- 2 tbsp flour
- 1 tsp rock salt
- 1 tsp black pepper
- 1 tsp garlic powder

Instructions

- 1 Prepare the potatoes**

Peel 4 large russet potatoes and grate them using the large holes of a box grater or food processor. Place the grated potatoes immediately in a bowl of cold water to prevent browning.
- 2** Grate 1 medium onion using the same large holes of the grater. Drain the potatoes completely and combine with the grated onion in a large bowl.
- 3 Remove excess moisture**

Transfer the potato-onion mixture to a clean kitchen towel or several layers of paper towels. Wrap tightly and squeeze firmly to remove as much liquid as possible, about 1-2 minutes of pressing.
- 4 Make the batter**

Beat 2 large eggs in the same large bowl. Add the squeezed potato mixture and stir until evenly combined.
- 5** Add 1/4 cup all-purpose flour, 1 teaspoon salt, 1/2 teaspoon black pepper, and 1/2 teaspoon garlic powder to the potato mixture. Stir just until the ingredients are combined and the mixture holds together when pressed.
- 6 Heat the oil**

Heat 2 tablespoons vegetable oil in a large skillet or cast iron pan over medium-high heat until the oil shimmers and a small piece of batter dropped in sizzles immediately.
- 7 Form and cook the pancakes**

Scoop 1/4 cup portions of batter into the hot oil, spacing them 2 inches apart. Use the back of a spatula to gently flatten each portion into a

3-4 inch pancake, about 1/2 inch thick.

8 Cook for 3-4 minutes without moving until the bottom is golden brown and crispy. Flip carefully and cook another 3-4 minutes until the second side is golden brown and the center feels firm when pressed.

9 **Finish and serve**

Transfer the cooked pancakes to a paper towel-lined plate to drain excess oil for 30 seconds. Serve immediately while hot and crispy.

Tips

Choose russet potatoes for their high starch content and low moisture, which creates the ideal crispy texture without excess oil absorption.

After grating potatoes, immediately soak them in cold water with a splash of lemon juice or vinegar to prevent browning and remove excess starch.

Thoroughly squeeze out all moisture from grated potatoes and onions using a clean kitchen towel - this is crucial for achieving crispy pancakes that don't fall apart.

Use a food processor with the grating disc for quick, uniform results, or a box grater for more control over texture.

Heat your pan properly before adding oil, then test the temperature by dropping a small amount of batter - it should sizzle immediately.

Don't overcrowd the pan as this lowers oil temperature and creates steam, preventing proper browning. Cook in batches of 2-3 pancakes maximum.

Keep finished pancakes warm in a 200°F oven on a wire rack-lined baking sheet to maintain crispiness while cooking remaining batches.

For extra flavor, try adding fresh herbs like chives, dill, or parsley, or spices like paprika or garlic powder to the mixture.