

GUASTELLO'S VILLAGE MARKET

Irish Potato Pancakes

Serves 4

Ingredients

1 c. mashed potatoes
1 c. raw grated potatoes
1 c. all-purpose flour
1 c. grated cheddar cheese
1/4 c. milk
2 Tbsp. fresh minced chives
2 cloves minced garlic
1/2 tsp. sea salt
1/4 tsp. fresh ground pepper
eggs, prepared over easy

Instructions:

Combine all ingredients (except eggs) in a large mixing bowl.

Prepare griddle or skillet by heating a small amount of oil over medium heat.

Pour batter by 1/4 or 1/3 cup into prepared skillet; cook until golden brown on one side and flip. Cook until both sides are golden brown.

Remove from skillet and top as desired.

Cook's Note: The instructions for this recipe are incredibly easy, and a lot like making traditional pancakes. The key is to cook them over medium heat to make sure the raw potatoes on the inside have a chance to cook a bit.

In terms of size, feel free to make them whatever size best suits your needs.

Credit: lemontreedwelling.com