

POTATO PANCAKES

So... THIS ONE... I think if I go back far enough, this MIGHT have been started with my interest in tator tots which, in turn, was spawned by my failed (mostly) potato balls experiments (I need to dig these up again one of these days). More recently, however, I think it came up again with my realization that I really, REALLY need to come up with stuff that I can actually make on a week night without staying up all night. I think I was centering on potato pancakes at first, but then I came across hash browns. Then I asked myself, "What is the difference between potato pancakes and hash browns? What about latkes?" I dunno, no yet, anyways. However, I decided to pursue both in the same vein with an end goal of a "quickish" single pan type meal. Here is my take on potato pancakes

INGREDIENTS

Qty.	Unit	Item
2	~12 oz.	Russets
1	10 oz. Can	Chicken
1	15 oz. Can	Nibblet Sized Mixed Vegetables
1	Pack	Dehydrated Portabella Mushrooms (6 oz. before dehydration)
2	TBSP	Corn Starch
1/4	TSP	Baking Powder
4	Large	Eggs
1	Bunch	Green Onions (should be about 2/3 cups finely sliced)
2	Clove	Garlic
AR	-----	Kosher Salt
AR	-----	Fresh Ground Black Pepper
AR	-----	Paprika
1/8	Portion	Bacon Crumbles
AR	-----	LVO

Insert standard blurb about salt here

See "Dehydrated Mushrooms" (see Vol I) on how to make dehydrated mushrooms

See "How to Cook Bacon" (soon to be in Vol II) on how to make bacon crumbles

SPECIAL TOOLS

- Coffee / spice grinder
- Food processor with a grater attachment
- Salad spinner
- Juice press

PREPARATION

- 1) Drain the canned vegetables and canned chicken through separate strainers into separate 1 qt. measuring cups
- 2) Grind the dehydrated mushrooms in the coffee/spice grinder until you get a fine powder. You should wind up with about 3 TBSP of final product
- 3) Rinse and dry potatoes
- 4) For each potato
 - a. Fill your food processor bowl part way with cold water
 - b. Peel potato and cut into pieces that will fit inside your food processor feed tube
 - c. Grate the potato with the food processor. If the bowl fills up, transfer the potatoes and water to a glass bowl and add water as required to keep potatoes covered. Add more water to the food processor bowl and continue to grate the remaining portion of potato
- 5) Gently massage the potatoes in the glass bowl
- 6) Drain the water and refill
- 7) Repeat steps 3 and 4 until the water runs clear or 5 times, whichever is less
- 8) Spin potatoes in salad spinner and spin out as much excess water as possible [i]
- 9) Move the potatoes to the juice press and get out the remaining water
- 10) Return the potatoes to a glass bowl [ii, iii]
- 11) Finely mince the garlic and add to bowl
- 12) Finely slice green onions and add to bowl
- 13) Sprinkle over mushroom powder, corn starch, baking powder, salt, pepper, and paprika
- 14) Sprinkle over bacon crumbles
- 15) Spread over chicken and canned veggies
- 16) Crack the eggs and thoroughly whisk in a small bowl
- 17) Pour whisked eggs over the potatoes
- 18) Gently fold everything together until well incorporated
- 19) Heat cast iron pan on medium
- 20) Add enough oil to coat the bottom of pan (maybe 2 – 3 TBSP)
- 21) Split the potatoes into 6 portions
- 22) Form portions into tightly packed pancakes, about ¼ inch or so thick [iv]
- 23) When the oil in the pan is shimmering, add a pancake to the pan [v]
- 24) For each pancake
 - a. Cook until the edges start to brown, maybe about 6 minutes
 - b. Flip and cook until the second side is brown, maybe about 6 minutes
 - c. Remove pancake(s) from pan and place on cooling rack on sheet pan to drain.
 - d. Pat with paper towels to remove excess oil
 - e. Cover with a second sheet pan and place in an oven set on “warm”
- 25) Plate
- 26) ENJOY!!!

CLOSING THOUGHTS

The first go around was good, but not quite where I wanted it to be. On the other hand, I did skip some steps. I think my biggest disappointment was the lack of crunchiness which I think was directly related to not pressing out the additional moisture with the juice press (or towels). I bumped up the eggs up from 2 to 4 and added cornstarch.

NOTES

- i. Don't have a salad spinner? Or a juice press? Spread the potatoes on a clean, non-fuzzy towel, gather the corners of the towel together, then wring and squeeze to get out as much excess water as possible
- ii. If you are using the same bowl, make sure to wipe it out first
- iii. With all the starch rinsed out, you should not have to worry as much about oxidation and browning, so you don't have to hurry as much
- iv. Four pancakes seems about right to me, but if you want larger pancakes, go ahead! Keep an eye on the thickness, though
- v. You can do more than one at a time, just make sure not to crowd the pan!

PICTURES
