



German Potato Pancakes

Similar to latkes but without the addition of onion or chives. I prefer these without too much salt or pepper but flavouring is to personal taste. Like latkes they can equally be served with cream cheese or sour cream if required.

Ingredients

4 thick slices smoked bacon or vegetarian bacon
5 or 6 med. potatoes
1 lg. onion, finely grated
2 1/2 tbsp. all-purpose flour
2 eggs - lightly beaten
Salt & pepper to taste
Pinch of grated nutmeg (optional) - I use paprika
1 1/2 tbsp. minced fresh parsley
Vegetable oil for frying

Method

Fry the bacon/vege-bacon until crisp.
Drain on paper towel.
Crumble and set aside.
Place potatoes in a large bowl of cold water. As each is peeled, grate the potatoes and drain. Add grated onion, flour, eggs, salt, pepper, nutmeg, parsley and bacon.
Mix well.
Heat about 1 inch of vegetable oil in large skillet.
Drop the potato mixture into the hot oil with a large spoon strainer cup draining off excess liquid as you go.
Flatten each pancake with a spatula to make 5 inch patties and fry on both sides until crisp and golden brown.
Drain on paper towel and keep warm until all the pancakes have been cooked.

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