CLASSIC POTATO PANCAKES

Makes about 24

Lula

Ingredients

- 1 yellow onion, peeled
- 4 large russet or Idaho potatoes, peeled
- 2 large eggs
- 2 tablespoons flour
- 6 tablespoons vegetable oil
- 6 tablespoons unsalted butter
- Applesauce and sour cream, for serving

Directions

Using a box grater, coarsely grate onion and place in a colander set in the sink. Coarsely grate potatoes, and to the colander, and set aside to drain.

In a large mixing bowl, lightly beat eggs, then whisk in flour.

Press potatoes and onion to extract as much liquid as possible, and then add to the egg mixture. Season with salt and ground black pepper. Using a wooden spoon, mix well, but do not overwork.

In a large skillet, heat one tablespoon of each oil and butter over medium-high heat. Drop 4 - 1/4 cup portions of potato mixture into skillet and flatten with a spatula to form 3 inch pancakes.

Fry until bottoms are golden-brown, 4 to 5 minutes. Turn over and fry until crisp, another 4-5 minutes. Transfer to a paper towel to drain and then to the platter. Keep warm.

Using paper towels, carefully wipe out the pan. Add a tablespoon of each oil and butter and fry four more pancakes. Repeat until all the pancakes are cooked, wiping out the pan in between each batch.

Serve warm with applesauce and sour cream.