

Marian's Potato Pancakes (Latkes)

This recipe is from Marian Soldano of Laurel Vista Farms who, of course, makes them with her farm's Somerset Spuds™ (potatoes) and Somerset Sweets™ (onions)

- 4 large raw white potatoes
- 1 egg
- 1 teaspoon salt
- 1 small sweet onion
- 2 tablespoons flour
- black pepper to taste

Place all ingredients in a food processor or blender and blend until smooth. Add additional flour as needed to make a thick batter, similar to pancake batter. Drop by the spoonful onto a well-oiled fry pan or griddle. Cook, turning once, until each side is golden brown.

Serve with applesauce, sour cream or ketchup.

Note:

For an outstanding breakfast treat, top with a dollop of sour cream, a slice of smoked salmon and chopped chives!