KitchenBooQ

Butter and Blue Potato Pancakes

Serves: 2,4,6 | Cooking Time: 45 | Level: Easy



INGREDIENTS

1 medium russet potato
1 cup red onion, small dice
2 eggs
1 tablespoon flour
2 tablespoons blue cheese, crumbled
1 tablespoon butter
1 tablespoon olive oil
fleur de sel
black pepper

PREPARATION

1. Grate the potato on a box grater and squeeze as much moisture as you can (use a towel)

2. Dice the red onion (small)

3. Mix the grated potato and the onions together in a large bowl.

4. Add the flour and mix thoroughly. Add the eggs.

5. Add the blue cheese crumbles and pepper and mix.

6. Melt the butter and add a tablespoon of olive oil.

7. Drop about 2 tablespoons of the mixture in the pan and press to make it flat and uniform in shape.

8. Cook until crisp , then turn over and finish.

9. Makes a few large pancakes or a lot of small ones...Serve them hot! Add more butter and olive oil if you need more during the process.