



Kamm's Corners Farmers Market
Chef Demonstrator: CJ
West Park Station
Sunday September 14, 2008

CJ's Potato Pancakes

Ingredients:

- 4 tbsp butter
- 1 small onion, diced
- 2 stalks celery, diced
- 6 tbsp flour
- ½ cup milk
- 2 lbs potatoes, shredded
- 2 eggs
- 1 tsp salt
- ½ tsp black pepper
- ¼ cup clarified butter
- ¼ cup olive oil
- ½ cup sour cream

Procedure:

1. Melt butter in a small sauce pan. Cook onion and celery to sweat.
2. Sprinkle flour on top of vegetables and continue cooking, stirring constantly.
3. Slowly add the milk and cook. When it thickens, remove from heat. Transfer to mixing bowl.
4. Shred potatoes into same mixing bowl as milk mixture (it is not necessary to rinse shredded potatoes).
5. Stir potatoes into mixture. Add eggs, stir and season with salt and pepper.
6. Mix clarified butter and olive oil in a skillet and heat. Add potato pancake mixture to the skillet with a 4 oz ladle, forming round patties. Cook 5 minutes on each side or until lightly browned. Remove to a paper towel lined pan to drain before service.
7. Repeat cooking process until all of the potato mixture is used.
8. Serve with sour cream.



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