

Potato Pancakes (Blender) – Glen Zimmerman

2 eggs
1/2 small onion, quartered
1 teaspoon salt
1/4 cup flour
1/4 teaspoon baking powder
3 cups cubed, raw potatoes
1/4 cup milk

Put eggs, onion, salt, flour, baking powder, milk and 1/2 cup potato cubes in blender. Cover and process at "liquefy" until smooth. Add remaining potatoes and process again until smooth. Pour out on a hot, well greased griddle or into a frying pan. You can have a puddle or two of oil on the griddle or in the frying pan. Keep them thin by spreading the mixture as soon as you ladle it on the griddle or into the frying pan. Let cook well before turning once. Drain on paper towel for better taste.

You can serve with apple sauce. I like just butter, but you can also use syrup.

Makes about 12 pancakes.