



Gluten Free



From our kitchen to yours.

Herbed Potato Pancakes

EQUIPMENT NEEDED:

Small baking sheet, medium mixing bowl, cutting board, knife, measuring cups, measuring spoons, rubber spatula, large non-stick sauté pan

INGREDIENTS:

2 (about 1 lb) gold potatoes, large	1 tbsp. fresh Italian parsley, chopped
2 tsp. garlic, minced	1/4 cup Bloomfield Farms Pancake & Waffle Mix
3/4 tsp. sea salt	1 large egg, beaten
1/4 tsp. fresh ground black pepper	1/4 cup gluten free sour cream
1 tbsp. fresh thyme leaves, chopped	2 tbsp. + extra for frying extra virgin olive oil

PROCEDURE:

1. Place the potatoes onto the small baking sheet, place the baking sheet into a preheated 400 degree oven and bake until fork tender (about 45 to 60 minutes).
2. Once cooked, remove the baking sheet from the oven and allow to cool for 15 minutes.
3. Once cooled, remove the skins from the potatoes and then place the potatoes into the medium mixing bowl.
4. Mash the potatoes until no chunks remain.
5. Add all of the remaining ingredients to the potato mixture and mix until evenly incorporated.
6. Using your fingers, form the potato pancake mixture into 3 inch rounds that are 1/4 inch thick.

TIP: Dampening your fingers with water will prevent the potato mixture from sticking to your fingers.

7. Heat 2 tablespoons of olive oil in the sauté pan over medium-low heat.
8. When hot, lightly place the pancakes in the pan. Do not crowd them, otherwise they will not get crispy.
9. Allow the pancakes to cook until golden brown, flip each pancake and once again, cook until golden brown.
10. Remove from heat, drain on paper towels, and serve!

Note: Pancake mixture may be refrigerated for up to 72 hours before frying.

Makes 10-12 pancakes

APPLICATIONS:

This potato pancake can be served with a variety of things; grilled fish and meats, smoked salmon, trout, and can be a great base for salad!