



POTATO PANCAKES

(Reibekuchen)

▲ Base Recipe

Baked king-size to serve as a main dish or scaled down for main-dish accompaniments, potato pancakes are a beloved feature of German cuisine.

Combine

2 tablespoons all-purpose flour

1½ teaspoons salt

¼ teaspoon baking powder

⅛ teaspoon pepper

Set aside.

Wash, pare and finely grate

6 medium (about 2 lbs.) potatoes

(about 3 cups, grated)

Set aside.

Heat in a heavy skillet over low heat

Fat (enough to make a layer ¼ in. deep)

Combine the flour mixture with

2 eggs, well beaten

1 tablespoon grated onion

1 tablespoon minced parsley

Drain liquid that collects from grated potatoes; add potatoes to egg mixture and beat thoroughly with a spoon.

When fat is hot, spoon about 2 tablespoons of batter for each pancake into fat, leaving about 1 in. between pancakes. Cook over medium heat until golden brown and crisp on one side. Turn carefully and brown other side. Drain on absorbent paper.

Serve with **Sauerbraten** (page 180), or as a main dish accompanied by **applesauce**.

About 20 medium-size pancakes