

# Cookbook

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# 1 Potatoes

## 1.1 Potato Pancakes

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### Ingredients

- 2 medium sized russet potatoes
- 1/2 of an onion
- 1 large egg
- 1.5 Tbls of flour
- Vegetable oil

### Method

1. Shred potatoes and onion into a bowl of cold water. Let sit for 20-30 minutes.
2. Mix egg, flour, salt, cayenne pepper, and black pepper in a separate bowl.
3. Drain potatoes and squeeze out excess water until dry.
4. Mix potatoes into egg mixture.
5. Heat 1/2" of oil in a pan on medium-high
6. Form potato pancakes and place in oil
7. Cook for 5-8 minutes on each side until browned
8. Let drain on rack to get rid of excess oil

### Notes and Result

Pancakes were well cooked. Nice crisp on the outside with a strong onion flavor on the inside. A little bit greasy so either wait for hotter oil or make bigger patties.

