

# Recipes from “Taste of Catholicism”

## Potato Pancake

(Polish)

*Eva Barczak, St. Elizabeth Hungary, Baltimore MD*

1 medium onion

3 white potatoes (medium size) peeled

2 eggs

1 heaping teaspoon of baking powder

Flour to bind

Pinch of salt

1 tablespoon of bacon drippings or you may use Crisco

Into a large bowl grate onion and potatoes. Beat eggs directly into mixture and stir thoroughly. Add flour, baking powder, salt. Stir for a batter like consistency. Heat griddle with bacon drippings or Crisco. Drop potato batter by tablespoons onto hot griddle. Do not crowd. Cook until golden brown on both sides. May e served with sour cream.