



## Pronto Potato Pancakes

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*Pancake lovers know these fluffy delights are not just for breakfast. Try serving these savory ones as a side dish with any main, or enjoy them solo topped with some homemade applesauce. They will not disappoint. — Darlene Brenden, Salem, Oregon*

**TOTAL TIME:** Prep/Total Time: 30 min.  
**YIELD:** 8 pancakes.

### Ingredients

- 2 large eggs, room temperature
- 1 small onion, halved
- 2 medium potatoes, peeled and cut into 1-inch cubes
- 2 to 4 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/8 teaspoon cayenne pepper
- 4 to 6 tablespoons canola oil
- Applesauce, optional

### Directions

1. Place eggs and onion in a blender; cover and process until blended. Add potatoes; cover and process until finely chopped. Transfer to a small bowl. Stir in the flour, salt and cayenne.
2. Heat 2 tablespoons oil in a large cast-iron or other heavy skillet over medium heat. Drop batter by 1/4 cupfuls into oil. Fry in batches until golden brown on both sides, using remaining oil as needed. Drain pancakes on paper towels. If desired, serve with applesauce.