

Pennsylvania Dutch Potato Pancakes

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This recipe came down to me from both my maternal and paternal grandmothers whose families lived in the Pennsylvania Dutch region since the mid-1700s. My mother made these often when we had leftover mashed potatoes. It's not just for Oktoberfest, but for any Fest!

Ingredients

2 medium potatoes, mashed
½ carrot, shredded
2 stalks celery, chopped finely
½ onion chopped finely.
¼ cup, butter
Salt to taste



Directions

Mix onions, carrots and celery with the mashed potatoes. In an 8-inch skillet, add butter, on medium heat and using a large spoon, place in skillet and use tines of a fork to flatten into round shape. Flip when starting to brown, 3 to 4 minutes per side. Drain on paper towels. Note → You can make smaller ones to serve as a substitute for hash browns for breakfast.