

Irish Boxty

Makes about 4 servings

Time: About 30 minutes, if you already have mashed potatoes. Longer if you have to boil and mash them first.

Ingredients:

1 cup raw, grated potatoes
1 cup leftover mashed potatoes
1 cup all-purpose flour
2 tsp baking powder
2 tsp salt
2 eggs
1/4 cup buttermilk or milk to mix
Butter or oil for frying

Method:

Place the grated raw potatoes in a clean, lint-free cloth and twist to remove excess moisture.

Whisk together flour, salt, and baking powder.

Combine flour mixture with the raw potatoes, the leftover mashed potatoes, and the eggs.

Add enough milk to make a batter; it should be fairly thick and you don't want it to be runny at all. You may not need all the milk due to the moisture in your mashed potatoes, so add the milk in increments.

Heat a heavy skillet over medium heat and add butter or oil. Drop potato batter by the heaping tablespoon into the hot pan.

Brown on both sides (about 4 minutes per side).

Serve hot, with butter, sugar, honey, syrup, sour cream, sriracha... The possibilities are endless.