

Mexican Potato Pancakes

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A zesty and tasty alternative to potato pancakes or latkes, this Mexican inspired version features diced tomatoes, onions and jalapenos for a hearty kick. Enjoy these delicious fritters topped with sour cream and fresh avocado, or a dollop of fresh salsa. Crack open a Mexican beer and enjoy for any meal!

Ingredients:

5 potatoes, peeled and grated
salt and pepper to taste
1 dash hot sauce
1 small onion, minced
2 eggs
2 jalapeno peppers, seeded and minced
3 Tbsp all purpose flour
¼ c. cooking oil

Directions:

1. In large bowl combine potato, pepper, salt, hot pepper sauce, and flour
2. In small bowl combine onion, eggs and jalapeno. Add to potato mixture and stir to combine.
3. Heat canola in large skillet, over medium high heat. Drop potato mixture into hot oil by heaping spoonfuls. Flatten slightly and cook until golden brown on both sides, about 2 minutes per side. Continue until all batter has been used.

Serve immediately.

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