

Sweet Potato Pancakes

4 C shredded sweet potato (1 huge or 2 small)
1 medium onion grated
S & P (about a teaspoon & a half of each)
3 T flour
2 Large Eggs
2 – 3 T unsalted butter for frying

Use a food processor to shred the potato & grate the onion in half a minute and spend 5 minutes cleaning the food processor or slave with a hand grater for 30 minutes and skin a bunch of knuckles.

Shredded potatoes & onions into large mixing bowl, toss
S&P and sprinkle with flour, toss to mix well.
Clear mixture to sides of bowl; drop in eggs, scramble then fold into mixture

Butter into skillet over medium heat, when sizzling drop in a good dollop. 2 to 3 will fit a 12” skillet. Moosh down a bit with spatula, cook 3 – 4 minutes then flip and cook 2 – 3 minutes longer.

Serve hot, cold, plain, with applesauce, a roasted turkey...