



The Edible Garden

Recipe featured at the *Cooking for Kids* demonstration, October 6

Potato Pancakes with Applesauce

By: Peter Yurasits, chef, Fine Food Affairs

Ingredients (*Makes about 16 potato pancakes*)

5 Russet potatoes
3 eggs
¼ cup flour
1 bunch chives
1 small onion
Salt and pepper
Vegetable oil for frying
2 Local New York apples
¼ cup local honey
½ inch vanilla bean
½ lemon's zest

Instructions

1. Grate the potatoes and squeeze out the juices.
2. Add the eggs, chives, salt and pepper to the potatoes.
3. Dice the onion and add to the mixture.
4. Add the flour until it is absorbed.
5. Heat the pan with one tablespoon of vegetable oil and sauté a two inch circle of potato dough. Flip until the other side browns and remove from the pan.
6. For the applesauce, dice the apples and boil with ¼ cup of water and the vanilla bean until soft. Puree the apples in a food processor or blender with the honey and lemon zest, then serve with potato pancakes.