

Potato Pancakes

5 large potatoes (3 pounds)
2 medium onions
2 large eggs
¼ cup fine, dry bread crumbs

2½ teaspoons salt
1 teaspoon black pepper
1 tablespoon dry savory
Butter and vegetable oil for frying

Grate the onions, preferably in a food processor with a shredding blade. Empty the grated onions into a colander, and press down hard with a potato masher to remove as much liquid as possible.

Peel the potatoes as quickly as possible to keep them from discoloring. Grate the potatoes in the food processor. Add the potatoes to the onions in the colander and press down with the potato masher to remove excess liquid.

Transfer the grated onions and potatoes to a large bowl and mix them thoroughly with your hands.

Beat the eggs and add them to the potatoes, along with the bread crumbs, the salt, pepper, and savory. Mix again until everything is thoroughly combined.

In an electric fry pan or a skillet, heat a combination of butter and oil at 350° or over medium heat.

With a slotted spoon and leaving behind any liquid, spread about ⅓ cup of the mixture for each pancake into the hot butter and oil. Flatten each mound a bit with a spatula. Continue to fry until the bottom of the pancakes are nicely browned. Flip the pancakes and brown on the other side.

You will need to do this process in at least two batches. Place the cooked pancakes on paper towels and pat the tops with another paper towel to remove any excess grease.

Serve the pancakes hot with apple sauce and/or sour cream.

Any leftovers can be refrigerated and reheated in a 350° oven for about 5 minutes.