

Bliny – Potato Pancakes

Ingredients:

- 4 large potatoes
- For each cup of pulp, use:
 - 1 egg – well beaten
 - 1 tblsp. flour
 - ½ tsp. salt
 - Pinch pepper

Directions:

1. Soak peeled potatoes in cold water about 2 hours.
2. Make pulp by grating potatoes in blender.
3. Drain excess water.
4. Add all ingredients in proportion for each cup of pulp.
5. Mix thoroughly.
6. Melt butter in frying pan.
7. Drop the batter into hot greased pan using a large spoon to form a pancake.
8. When brown, turn pancake to brown on other side.
9. Serve with sour cream or applesauce.