



POTATO PANCAKES WITH CARAMELIZED ONIONS AND APPLES

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Ingredients:

- 2 tablespoons unsalted butter
- 1 large onion, thinly sliced (about 1 pound)
- 2 medium Granny Smith apples, peeled and cut into thin wedges
- 1 tablespoon light brown sugar
- 1 tablespoon apple cider vinegar
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper
- 1 (5.8 ounce) package of Bavarian shredded potato pancake mix (such as Panni or Kartoffelland brands)
- 2 cups water
- 6 tablespoons vegetable oil, divided
- 1/2 cup quark (or sour cream)



Directions:

Heat butter in a large nonstick skillet over medium-high heat. Add apples and onions and cook, stirring occasionally, 12 to 15 minutes or until apples and onions are very tender and golden brown. Stir in brown sugar, vinegar, salt and pepper. Cover and set aside to keep warm.

Combine potato pancake mix and water and whisk until smooth. Let stand 10 minutes to thicken. Heat a large nonstick skillet over medium high heat. Add 2 tablespoons oil to the skillet. Working in batches of 5 or 6 pancakes at a time, drop about 2 1/2 tablespoons of batter into skillet for each pancake, flattening with the back of a spoon to form 3-inch diameter pancakes. Fry until golden brown, 2 to 3 minutes on each side. Place on paper towels to drain. Repeat twice with remaining oil and batter to make 16 pancakes. To serve, divide potato pancakes among 8 serving plates, top evenly with caramelized apples and onions and top each with 1 tablespoon quark or sour cream.

Makes 8 servings.

Recipe was modified from www.germanfoods.org