



## Indian Spiced Potato Pancakes

### INGREDIENTS

Makes approx.. 15 pancakes

3 c potatoes, boiled  
1.5 c potato, raw, shredded  
1 t fresh cilantro, minced  
1/3 c scallions, sliced  
1 T red/green long hot pepper, small dice  
1/4 t curry powder  
3/4 t salt  
1/4 t cumin powder  
2 T potato flour

### INSTRUCTIONS

1. Cut and boil some of the potatoes. When done, drain well and mash.
2. Meanwhile, chop, mince, dice the other ingredients. Don't grate the remaining potato until you are ready to combine, or soak in water to avoid browning. But then make sure you squeeze out all the excess liquid.
3. Combine all ingredients and then add potato flour.
4. Form into patties. You can go freeform with your hands or use some form to help shape them. I used approximately 2 T of mixture, and formed them into 2.5" rounds and 1/2" thick. I also made a few very thin. I liked both thickness for different purposes.
5. Fry in a cast iron pan with olive oil until you get a good crust on both sides.