



DESCRIPTION

Pancakes for dinner? That's right! Watch Chef Chris Koch show you how to make an old-world favorite, Potato Pancakes.

INGREDIENTS

- 1 egg, lightly beaten
- 1/8 tsp salt, or to taste
- 1/4 tsp black pepper, or to taste
- 4 russet or purple potatoes
- 1/2 red onion
- 2 tbsp all-purpose flour
- 1/3 cup vegetable oil, or as needed
- 2 tbsp freshly chopped chives
- 1/2 cup sour cream
- 1/2 cup natural yogurt

TOOLS

- small bowl
- medium-sized bowl
- heavy-bottomed large frying pan

DIRECTIONS

1. In a small bowl, lightly beat the egg, stirring in the salt and pepper. Peel and grate the potatoes, squeezing out any excess liquid. Peel and finely chop the onion.
2. In a medium-sized bowl, mix the potatoes and onion with the lightly beaten egg and the flour.
3. In a heavy-bottomed large frying pan, heat the oil over medium heat. Carefully add 2 to 3 tablespoons of the potato mixture. Use a spatula to gently press the mixture down into the shape of a small patty. Brown briefly, then turn and brown the other side. Remove and drain on paper towels.
4. Stir 1 tablespoon of the chives into the sour cream, and the remaining tablespoon into the yogurt. Serve the yogurt and sour cream with the potato pancakes.