

POTATO PANCAKES

6 medium-size potatoes, pared	$\frac{1}{4}$ tsp. pepper
1 medium-size onion, grated	3 tbs. flour
2 eggs	2 tbs. chopped parsley
1 tsp. salt	Butter or margarine

Grate potatoes on fine grater into bowl; drain very well. Add onion, eggs, salt, pepper, flour, and parsley; mix well. Heat 2 to 3 tablespoons butter or margarine in large skillet. Drop potato mixture by heaping tablespoonfuls into hot fat. Fry until golden brown on bottom; turn and brown second side, adding more fat as needed. Drain on paper towels. Pancakes may be served as a vegetable with meats or as a luncheon or supper dish accompanied with applesauce or dairy sour cream. Makes 12 to 14.