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# Potato Pancakes & Creamy Scrambled Eggs

Total time: 45 min Yield: 2 Servings

## Ingredients

2 lb russet potatoes (peeled)  
1 medium yellow onion  
6 Tbsp flour  
1 tsp onion powder  
1 tsp garlic powder  
3/4 tsp baking powder  
1 1/4 tsp salt (divided)  
ground black pepper  
1 Tbsp minced dill or parsley  
2 eggs (beaten)  
vegetable oil  
6 large eggs  
1/4 cup half & half  
1 Tbsp butter  
1 Tbsp sour cream  
chives, parsley and/or dill (minced for garnish)

Prep Time: 15 min Cooking Time: 30 min Total Time: 45 min

## Instructions

To prepare potato pancakes, grate the potatoes and onion using a box grater (large holes) or a food processor. Place the mixture in a lint-free towel and squeeze to remove excess moisture.

In a large mixing bowl, whisk together the flour, onion powder, arlic powder, baking powder, 3/4 tsp. salt, 1/4 tsp. pepper, and 1 tbsp. minced herbs until well blended. Add the grated potatoes, onions and the beaten eggs. Use your hands to mix thoroughly. Wash your hands with hot soapy water before continuing.

Over high heat, add a thin layer of oil to a large sauté or cast iron pan. When the oil begins to smoke slightly, drop the potato mixture into the pan, forming 6 to 8 potato pancakes (about 1/2 inch thick). Reduce the heat to medium high; cook 5 to 6 minutes on each side, until deep golden brown and crisp. Drain on paper towels and season lightly with salt. Keep warm in a low oven (150 to 200°F) until eggs are ready.

In a large bowl, beat together the 6 eggs, half & half and salt and pepper to taste. Heat a large non-stick frying pan over medium heat; add the butter. Once it melts, add the egg mixture to the pan. Using a

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rubber spatula, slowly stir the eggs, continually scraping the bottom and sides of the pan, until the egg curds look soft and barely liquid. Remove from the heat and stir in the sour cream. Top each potato pancake with a serving of scrambled egg and fresh herb garnish. Serve immediately.

**Recipe brought to you by:**

Chef Lee Anne Wong