

Bramboracky (Potatoe pancakes)

The Czech Republic

5 large raw potatoes (shredded)
1 egg
1 Tbsp marjoram
2 large cloves of garlic (pressed)
½ cup of milk
Salt and Black Pepper powder to taste
All purpose flour
Oil for frying

Raw potatoes – peeled or with skin (it is healthier) – shred into a mixing bowl. Add egg, marjoram, garlic, milk, salt, black pepper. Hand mix well all together. Gradually add all purpose flour to make the dough lumpy. Pour oil into a frying pan (pancakes must “swim”). Pour about ¼ cup of dough into hot oil and make it flat. Fry on both sides to golden brown.

Great as an appetizer or a side dish with any meat or veggie stew.

Dobrou chut! (Bon Appetite!)