

Potato Pancakes with Pear Sauce

Source: Bob and Joan Barris (also in red bound book.)

Ingredients

- ½ cup Minced Shallots
- ¼ cup Butter
- 2 Eggs
- 1 Medium Potato, Grated, Squeeze Excess Moisture Out
- 1 Medium Sweet Potato, Same As Above
- ¼ teaspoon Nutmeg
- ¼ cup Flour
- ¼ teaspoon Baking Powder
- 2 tbsp Oil
- Sour Cream And Pear Sauce

Method

1. Saute shallots in 2 tbsp butter until tender (five minutes).
2. Cool and transfer mixture to bowl; beat in eggs and add potatoes. Stir in nutmeg, salt, and pepper to taste.
3. Combine ¼ c. flour and baking powder and add to mixture. If potatoes are too watery to hold their shape when dropped from spoon into oil, add up to another ¼ cup flour.
4. Heat remaining 2 tbsp butter and 2 tbsp oil in large skillet. Drop batter by heaping tbsp into hot oil and brown on both sides.
5. Serve with pear sauce and sour cream.

Pear Sauce

1 large unpeeled pear, cored and diced, ½ tbsp minced ginger root, ½ tbsp honey, 1 tbsp cider vinegar, 2 tbsp raisins, light or dark, 1 cinnamon stick

Combine all ingredients in small pan and simmer covered 20-30 minutes or until pear pieces are tender and liquid has almost evaporated. Remove cinnamon stick before serving.