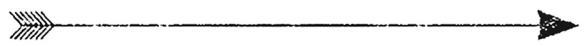




THE
KERBER'S
 FARM
 COOKBOOK



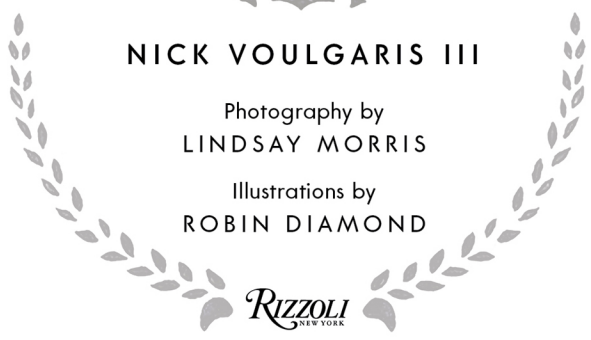
A Year's Worth of Seasonal
 Country Cooking



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RIZZOLI
 NEW YORK

Potato Pancakes

{ MAKES APPROXIMATELY 12 PANCAKES }

My grandfather emigrated from Greece to the United States when he was 15 years old. He started working as a dishwasher and eventually owned a string of successful diners in New York City. This dish is based on his recipe, which my mother often made for me as a child. I hope you share it with your family as well.



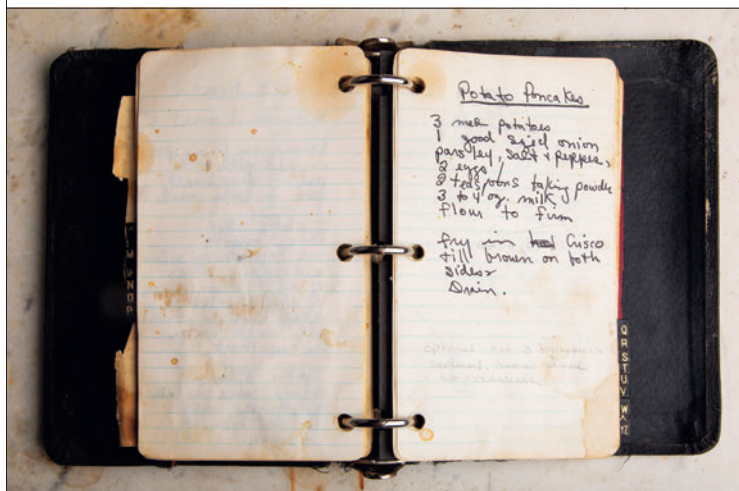
- 2 eggs
- 3 large potatoes
- ¼ cup chopped onion
- ¼ cup milk
- 2 teaspoons baking powder
- 2 tablespoons chopped parsley leaves
- 1½ teaspoons salt
- 1½ teaspoons pepper
- 1½ cups all-purpose flour
- 4 cups vegetable oil, for frying
- 1 cup applesauce

SPECIAL EQUIPMENT:
Candy thermometer

Beat the eggs in a small bowl. Set aside.

Rinse and peel the potatoes. Using a box grater, shred the potatoes and place them in a medium bowl. Add the eggs, onion, milk, baking powder, parsley, salt, and pepper and combine well. Add the flour and mix.

In a large frying pan on medium to high heat, heat the oil to approximately 350°F. Using your hands, scoop out and form the mixture into a 2-inch ball and squeeze out any excess liquid. Flatten the ball with your hands to form a pancake and then gently slide it into the hot oil, taking care not to splash. Cook 5 or 6 pancakes at a time, or whatever amount fits across the bottom of the pan.





Cook for a few minutes per side, until golden brown. Place the cooked pancakes on paper towels to absorb excess oil. Repeat the cooking process until all of the mixture is used. Serve the pancakes warm with applesauce.