

Potato Pancakes

I use leftover mashed potatoes.

Depending on the amount of potato I add:

1 – 2 eggs (optional),
a bit of salt,
about $\frac{1}{4}$ c milk.

Mash well. Add as much flour as you can mash into them so the spuds get quite dense. Shape into balls and flatten with your hands. Dip into flour. Quick fry in a fair amount of shortening or lard – NOT butter or margarine.