

# MAKING MEMORIES

COOKING WITH KSPS



## MASHED POTATO PANCAKES

- 4 cups of mashed potatoes
  - 1/2 cup all-purpose flour
  - 2 large eggs, beaten
  - 1/2 cup shredded cheddar cheese
  - 1 tablespoon minced Italian parsley
  - 1 tablespoon minced chives
  - 2 teaspoons vegetable oil
1. In a large bowl, add the mashed potatoes and mix in the flour, beaten egg, cheese, parsley and chives. Transfer to the fridge to \*chill for 30 minutes to an hour.
  2. In a medium non-stick skillet, set over medium heat, add the oil.
  3. When the oil is hot, drop mounds of the mashed potato mixture and flatten it slightly using your hands or the back of the scoop.
  4. Cook for about 3 minutes on the first side and then flip, cooking on the opposite side for another 2 to 3 minutes. Repeat until you've worked your way through all of the mashed potatoes.
  5. Serve with a side of cranberry sauce and garnish with chives.



[KSPS.ORG/MAKINGMEMORIES](http://KSPS.ORG/MAKINGMEMORIES)

