

German Potato Pancakes With Applesauce

Potato Pancakes

Ingredients:

5 baking potatoes
1 Granny Smith apple
1 medium onion

Salt
Black ground pepper
Nutmeg

Corn oil

Preparation:

1 Peel and grate potatoes.

Core the apple and cut into 8ths. Cut those into thin slices and mix with the grated potatoes. Finely dice the onion into the mix. Stir well and let the mixture sit for a couple of hours. Drain the water but keep the starch in the mixture.

It is okay if the mixture turns brown.

2 Add salt, pepper and fresh nutmeg to taste. Stir well to distribute the starch on the bottom.

3 Heat the oil in a heavy, well seasoned cast iron pan to the smoking point. Add spoonfuls of the potato mixture and flatten it to a 2½" diameter. Turn over when browned on the underside

Keep them warm in the oven before serving.

Apple Sauce

Ingredients:

4 Granny Smith apples
1 cup dry white wine
Brown sugar
Cinnamon

Preparation:

1 Core, peel and cut the apples into quarter inch chunks.

Heat the white wine in a small pot, add the apples and let them simmer until tender but not mushy. If too sour, some brown sugar can be added. If mixture gets too dry, white wine can be added.

When the apple sauce has the right consistency, add ½ tsp ground cinnamon to taste and let it cool down a bit.

Serve at room temperature with the potato pancakes