



Potato Fritters with Toppings

Prepared by Stacey Borgmann in our kitchen at Santa Rita Ranch 40' model.

A perfect and delicious side dish or appetizer, with so many topping!

Serves
6

Prep Time
30m

Cook Time
30m

Difficulty
Moderate

Ingredients:

2 Large	Russet potatoes (about 2 lbs total), peeled and grated		Salt and pepper	1 C	Chopped tomatoes
1	Onion, diced		Crème fraiche	1	Avocado, chopped
	Handful of parsley, chopped		Caviar	½	Red onion, thinly chopped
2	Eggs	1 C	Bunch of green onions		
2-6 T	Flour (as needed)		Cheddar cheese		
			Bacon crumbles		

Directions:

Wash, peel and coarsely grate the potatoes. Add the potatoes to a large bowl with the chopped onion, parsley, eggs, and flour. Add enough flour to thicken the potatoes so that they hold their shape when placed in the oil.

Carefully place the potato mixture in hot oil (about 350-375F) frying on both sides until deep golden brown.

Drain on paper towels and serve hot with toppings such as crème fraiche, caviar and scallions, or cheddar cheese and bacon crumbles or with chopped tomatoes, avocado and red onion.