Mashed Potato Pancakes

Description

Growing up, mashed potatoes were the star of every family dinnerâ??creamy, buttery, and always in abundance. But the real magic happened the next morning, when my grandmother would transform those humble leftovers into golden, crispy mashed potato pancakes. I can still hear the sizzle as she dropped them onto a hot skillet, the kitchen filling with the comforting aroma of fried potatoes and fresh herbs. Served with a dollop of sour cream or a spoonful of applesauce, they were the kind of cozy, satisfying breakfast that made you feel at home with every bite.

These mashed potato pancakes are more than just a recipeâ??theyâ??re a delicious tradition, a clever way to reduce food waste, and a guaranteed crowd-pleaser. Whether youâ??re repurposing holiday leftovers or just craving something crispy and comforting, this simple dish brings warmth to any table.

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Ingredients:

- For the pancakes:
- 3 cups cold mashed potatoes (leftovers work great)
- 1 egg
- 1/2 cup all-purpose flour (more if needed)
- Salt & pepper to taste
- For the meat filling:
- 1/2 lb ground beef or pork
- 1 small onion, finely chopped
- 1 garlic clove, minced
- Salt, pepper, paprika (to taste)
- Optional: chopped parsley or a pinch of chili flakes
- For frying:
- Vegetable oil or butter for frying

Instructions:

1. Make the meat filling:

In a skillet, cook ground meat over medium heat.

Add chopped onion and garlic; cook until meat is browned and onion is soft.

Season with salt, pepper, and paprika. Let it cool slightly.

2. Prepare the potato dough:

In a bowl, mix mashed potatoes, egg, flour, salt, and pepper until you get a soft but not too sticky dough.

Add more flour if needed to make it workable.

3. Form the pancakes:

With floured hands, take a scoop of the potato dough and flatten it into a small circle.

Place a spoonful of meat filling in the center.

Top with another scoop of potato dough and gently seal the edges, forming a patty.

4. Fry the pancakes:

Heat oil or butter in a skillet over medium heat.

Fry the pancakes for 3â??4 minutes per side, or until golden brown and crispy.

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5. Drain and serve:

Place on a paper towel-lined plate to drain excess oil.

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