

SUPPLY LIST

Irish Boxty

POTATO PANCAKES



Prep Time: 30 minutes

Cook time: 15-20 minutes

Finishing Touches: 5 minutes

Serves: 4-6 people

This class tends to finish a little bit early!

Ingredient List

FOR THE POTATOES

- 1.5 pounds of russet or yukon gold potatoes PRE-PEELED & CUT
- ½ cup milk, or milk substitute
- 1 tbsp butter
- Salt

FOR THE REST OF THE “BATTER”

- 1 large egg
- ⅓ cup all purpose flour
- Salt & pepper
- Green onions (scallions)

TOPPING IDEAS, *optional*

- Sour cream!
- Fried eggs (I can help you with this if we have enough time)
- More green onions

Equipment List:

- Pancake turner
- Cheese grater (optional)
- Measuring cups
- Measuring spoons
- Large mixing bowl
- Large frying pan or griddle
- Butter or oil for the pan
- Potato masher and whisk OR electric mixer

Directions:

POTATO PREP

- Put pre-chopped potatoes into the saucepan and cover with water & 1 tsp salt. Heat over high heat to bring to a boil. Once boiling, set a timer for 8 minutes.

OTHER PREP

Cut 3-4 green onions (or a thumb sized bunch of chives)

Whisk together in large bowl:

- 1 large egg
- $\frac{1}{3}$ cup all purpose flour
- $\frac{1}{2}$ tsp Salt (& optional $\frac{1}{2}$ tsp pepper - leave out if you are planning to put a sweet topping)
- $\frac{1}{4}$ cup green onions (optional - leave out if you plan to put a sweet topping on your potatoes)

When the potatoes are done, drain them in the colander and give them a quick short rinse to cool them down. (We don't want to cook the egg when we add it!)

Return to the pot and whisk in $\frac{1}{2}$ cup of milk & 1 tbsp of butter and mash the potatoes (or put all of that in the mixer and use it to mash and mix!)

MAKING THE BATTER

Once you have mashed potatoes, stir in the egg & flour mixture until everything is well combined. The batter should be pretty thick - almost like dough.

Cooking the BOXTY

- Heat skillet over medium heat (water drop test)
- Spray with cooking spray or use butter or oil
- Use a $\frac{1}{4}$ cup measuring cup to drop batter into pan (It is thick!), then use your spatula to squish it until it is only as thick as your pinky finger ($\frac{1}{2}$ " or 1 cm).

If you put some oil on the back of your spatula it won't stick to your boxty!

I can fit 3 little boxty in one 12" pan!

- In about 3-4 minutes the bottoms should be brown & ready to flip
- Carefully flip the boxty over and cook until brown on the other side (another 2-4 minutes)