



Potato Pancakes

12 pancakes

- 1 26 oz. bag frozen shredded potatoes, thawed overnight
- 2 tablespoons flour
- 2 teaspoons kosher salt
- 1 teaspoon coarsely ground pepper
- ½ teaspoon thyme
- 2 large eggs – can also use egg beaters
- 4 tablespoons canola oil
- 3 green onions, finely chopped

Mix all ingredients in a large bowl. Heat a large frying pan to med/high heat. Using a large spoon drop batter into the pan to make small pancakes that are ¼ inch thick.

Cook about 8 minutes each side or until pancakes are browned and crispy. Keep warm in oven until all the pancakes are done. Serve with apple sauce or low-fat sour cream on the side.