



Wisconsin Historical Society
P R E S S

THE FLAVOR OF WISCONSIN RECIPE

Potato Pancakes

(German)

ABOUT THE RECIPE:

Pancakes made from raw potatoes are typically German and were served in many ways. They were a main dish with applesauce with or without bratwurst or other sausages they accompanied other meats; with syrup or jam, or just sugar, they were a breakfast dish or a sweet.

INGREDIENTS:

2 cups peeled and grated raw potatoes
2 eggs, beaten

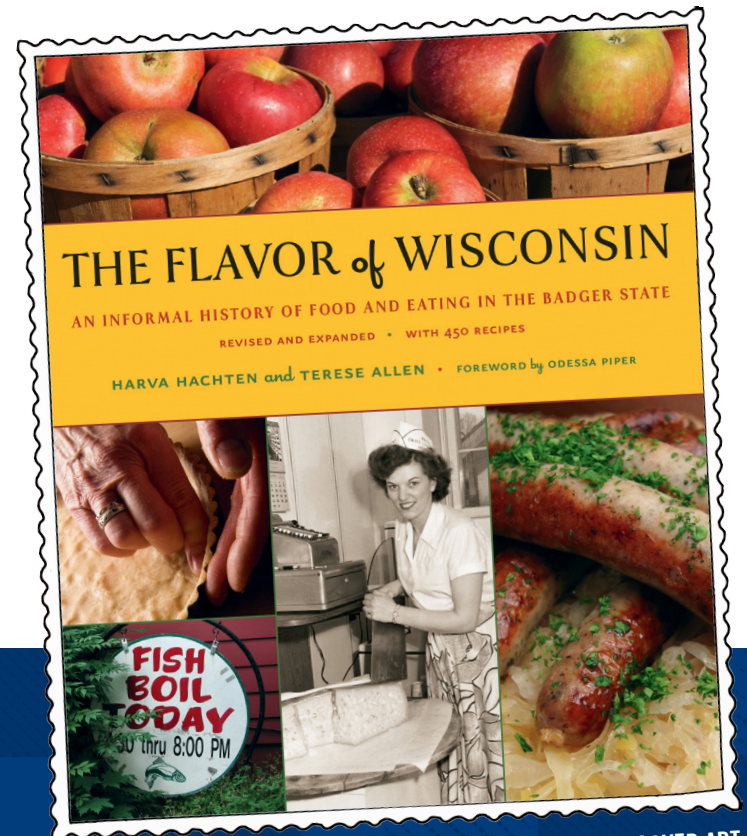
1 tbsp. flour
 $\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ tsp. baking powder

DIRECTIONS:

- 1 Mix all ingredients well.
- 2 Bake on a greased, hot griddle like pancakes.

Submitted by Mrs. Freida Hirsch, Wisconsin Dells, who added that these potato pancakes were always served the day the family completed the potato harvest: "Several hundred bushels were always picked up by hand as we followed the plow down the row."



The Flavor of
WISCONSIN

Join the Wisconsin Historical Society's celebration of flavors that connect us to our diverse heritage in the most delicious way.

Learn more at wisconsinhistory.org/flavor

THE FLAVOR OF WISCONSIN COVER ART