

Potato Pancakes w/ Bacon

4 slices of bacon, diced

4 potatoes, peeled (medium sized)

1 yellow onion (medium)

3 garlic cloves, minced

2 eggs

4 T flour

Salt & Pepper

vegetable oil for frying (enough to cover bottom of skillet
1/4 inch)

Cook bacon until crispy, discard fat, drain bacon on paper-towel lined plate. Grate potato & onion. Squeeze excess liquid out of grated potatoes & onion using a towel or by hand. In a large bowl, place "dry" potato mixture, garlic, eggs, flour and salt & pepper, mix thoroughly. Put 1/4 inch of oil in bottom of cast iron skillet, heat until ripples appear. Form 3-inch diameter patties from mixture and add them to the pan. Cook pancakes until crispy and browned, press down occasionally to flatten (about 2 minutes per side). Remove to a paper-towel lined plate and keep them warm in a preheated 275 degree oven while you cook remaining pancakes.

For added flavor, I suppose you could go ahead and keep the bacon fat and just add vegetable oil for frying.