



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

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Recipe 95

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Spring Brunch Potato Parsnip Pancakes

PREPARATION

- 1 - Drain the shredded potatoes and parsnip, pressing them down in a colander to remove moisture. Place the mixture in a bowl. Using a box grater, grate the onion directly into the potato mixture so that the onion juices fall into the bowl.
- 2 - Add the egg, parsley, chives, dill and breadcrumbs to the bowl and season with salt and pepper.
- 3 - Heat olive oil over medium-high heat.
- 4 - Combine and drop enough batter into the hot oil to make 2 1/2-inch pancakes. Add more oil, as needed, and fry cakes in batches until deeply golden on each side.
- 5 - Drain cooked pancakes on paper towels and arrange on a platter.



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Cook's Note: For added variety at your next breakfast brunch, consider adding parsnip to savory potato pancakes. Parsnip adds a lovely sharp dimension and sweetness. Top with sour cream or tahini dressing and pair with seasonal roasted vegetables for a light meal that is as eye-pleasing as it is crowd-pleasing.

Bon Appétit
-George

(photo by Marc-Henri)

INGREDIENTS

- 2/3 cup extra virgin olive oil
- 6 medium Yukon gold potatoes, shredded
- 1 parsnip, shredded
- 1 medium yellow onion
- 1 egg
- 1 tablespoon parsley, finely chopped
- 1 tablespoon chives, finely chopped
- 1 tablespoon dill, finely chopped
- 3 tablespoons breadcrumbs
- salt and pepper (to taste)

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