

Boxty (Irish Potato Pancakes)

- Idaho potatoes
- white flour (about 3/8 cup for every potato)
- baking soda (about 1/2 teaspoon for every potato)
- salt (about 1/4 teaspoon for every potato and extra for salting water for boiling)
- buttermilk (about 1/4 cup per potato)
- oil

Peel all the potatoes.

About half the potatoes should be quartered, and thrown into salted boiling water for about 15 minutes, then drained and mashed.

The remainder of the potatoes should be finely grated, and pressed in towels to remove the moisture.

Combine all potatoes, flour, baking soda and salt.

Add enough buttermilk to give the batter the consistency of firm mashed potatoes.

Oil a griddle. Preheat the oven to 350 degrees Fahrenheit.

Once the oil is warmed, scoop the batter out onto the griddle with a heaping tablespoon. Use the back of the tablespoon to flatten to about 2" rounds. Cook each pancake for about 3 minutes on each side, and put on a lightly oiled baking pan.

Once each pan is filled up, place it in the oven to finish cooking and keep warm while the rest of the meal is prepared.

Serve with applesauce. Also goes well with bacon.

Preparation time: 45 minutes

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