

Loaded Potato Pancakes

Ingredients:

2 cups cold (leftover) mashed potatoes
1 cup shredded cheese such as cheddar
1/2 cup flour
1 medium chopped onion
2 cloves chopped garlic
1 tsp salt
1/2 tsp pepper
2 tbsp fresh chopped basil
2 tbsp freshly chopped parsley
2 eggs
4 tbsp butter or margarine
Cooked crumbled Bacon strips (optional)



1. Bake or fry the bacon until crispy then drain on a paper towel and let cool. Crumble into small bits. Place bacon bit into large mixing bowl.
2. Sauté the garlic and onion in medium skillet.
3. Add garlic and onion to the bacon bits and add the remaining ingredients (except butter/margarine). Mix until well blended.
4. Melt 1 tbsp of butter or margarine in frying pan over medium heat.
5. Scoop up about 1/4 of a cup of the potato mixture and form it into a ball. Place it in the hot pan, flattening it to about 1/2 – 3/4" thick.
6. Fry for about 3 minutes on each side, until lightly golden brown.
7. Add sour cream, onions and bacon bit of desired. Serve immediately.