

# Boxty (Irish Potato Pancakes)



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Recipe by: Laura Vitale

*Makes about a dozen*

**Prep Time: 10 minutes**

**Cook Time: 30 minutes**

## Ingredients

- \_\_ 1 cup of Mashed Potatoes
- \_\_ 1 Large (or 2 medium) Russet potatoes, peeled, grated, soaked in cold water then squeezed well of any water.
- \_\_ 1 cup of All Purpose Flour
- \_\_ 1 tsp of Baking Soda
- \_\_ 1 1/2 tsp of Salt (I use coarse kosher salt so if you are using fine salt then use half the amount)
- \_\_ 3 Scallions, finely chopped
- \_\_ Black Pepper to taste
- \_\_ 1 1/4 cups of Buttermilk
- \_\_ Olive Oil for cooking

1) In a large bowl, add the mashed potatoes, grated potatoes, flour, baking soda, salt, pepper and scallions. Slowly start adding the buttermilk and keep stirring until the batter resembles thick pancake batter (you might only need 1 cup of buttermilk so keep an eye on it) once there, set aside.

2) In a large skillet (preferably non stick) add a thin layer of olive oil, preheat over medium heat (right between medium and medium low is the perfect temp) ladle in 1/4 cup of batter per pancake, cook for about 5 minutes per side.

