Mashed Potato Pancakes with Garlic Chive Butter

Grocery List

**BUTTER**

* ½ 454g stick of Unsalted Butter, cut into cubes
* 7 g Chives (about ¼ C)
* 2 cloves Garlic, crushed
* Pinch Seal Salt, Black Pepper

**POTATOES**

* 8 Russet Potatoes, peeled
* ¼ C Heavy Cream
* Tbsp Unsalted Butter
* 2 Tbsp EV Olive Oil
* Sea Salt, Pepper, Dried Parsley
* 1 Large Egg
* 1 C Shredded Marble Cheddar
* 2 ½ - 4 Tbsp All Purpose Flour
* 1 – 2 Green Onions, light and dark, sliced (some reserved for top)
* Sea Salt / Pepper

Prep Time: 25 Min

Cool Time: 3+ Hours

Cook Time: 25 – 30 Min for the Mashed

13 – 17 Min for Frying

1. In a food processor, combine the cubed butter, chives (sliced in half), crushed garlic cloves, and the salt / pepper to taste. (2 Salt to 1 Pepper) Pulse until creamy and all ingredients are combined.
2. Lay out a piece of plastic wrap and scoop the butter onto the outside edge. Pull the plastic wrap over the butter and begin to roll the butter back and forth into a log shape. Once you have the desired shape, roll up in the plastic wrap and toss in the fridge until ready to use.



1. Fill a large saucepan ¾ of the way with cold water and sprinkle a generous amount of sea salt. Bring to a boil on medium high heat and cover with the lid tilted. Boil for 20 – 25 minutes or until cooked. (FORK TEST after 20 minutes) Strain, and transfer the potatoes to a large mixing bowl.
2. Add in the butter cubes and mash a few times. Add in the cream, olive oil, and season with 1 tsp salt, ½ tsp black pepper and dried parsley. Mash until relatively lump free. Refrigerate for at least 3 hours prior to using.
3. Remove the potatoes from the fridge. To the mixing bowl add 1 large egg and stir in the flour (2 ½ Tbsp with day old Pots and up to 4 Tbsp in moister, same day potatoes), shredded cheese, and green onions.

\*\*Using day old mashed potatoes is best as they are denser and lose some of their moisture. If you are using fresher ones, make sure to refrigerate for ATLEAST 3 hours.

1. In a large frying pan, heat about 1 Tbsp unsalted butter and 1 Tbsp EV Olive Oil on medium heat. Using an ice cream scoop, place 4 dollops in the frying pan at once. After about a minute of frying, use a spoon to gently smash the pancakes into a flatter shape. Continue frying another 2 minutes until brown and flip over. Fry another 2 -3 minutes and transfer to a plate. \*\*Makes approximately 14 pancakes so you will do roughly 4 batches\*\*
2. For service, slice the garlic and chive butter and lay the disks on top of the 2 – 3 pancake stack. Sprinkle with some sliced green onion and serve with a side of low fat sour cream.

