



## Grain-Free Potato Pancakes

Gluten-Free, Grain-Free, Dairy-Free, Nut-Free

### Ingredients

- 2 pounds **raw** starchy potatoes, peeled and grated\*
- 1 small yellow onion, grated\*
- 2 large eggs
- ¼ - ½ cup [Otto's Naturals - Cassava Flour](#)
- 1 teaspoon sea salt
- Neutral-tasting oil for frying (We love avocado!)

### Instructions

1. Thoroughly wring out the liquid in the grated potatoes by placing them in a colander and squeezing them with your hands, or by placing them in a clean dish towel and wringing out the liquid.
2. Place the drained grated potatoes in a medium-sized bowl with the grated onion, eggs, ¼ cup cassava flour, and salt. Use your hands to work it into a tacky mixture. Add up to ¼ cup more flour if needed. Use mixture immediately, *do not let it sit*.
3. Heat a few Tablespoons of oil in a non-stick pan over medium-high heat and place 1/3 to 1/2 cup of the mixture (depending on size preference) in the hot pan. Flatten into pancakes with the back of a spoon. Fry on both sides for 3-5 minutes until the pancakes are golden-brown. Place them on paper towels.
4. Serve immediately while hot.

**\*NOTE:** To make this recipe *even easier*, we used a food processor with a grater attachment to grate the potatoes and the onion.