



IRISH BOXTY

 1 hour

 Serves 3-4

Meal Difficulty



COOKING DIRECTIONS

- 1 Bring a medium pot of water to a boil. Add half (8 ounces) of the potatoes and reduce heat to a simmer. Cook until very tender, about 20 minutes.
- 2 Meanwhile, peel the remaining potatoes. Using a box grater, grate potatoes directly onto a clean kitchen towel. Bundle up and wring out the potatoes over the sink, removing as much liquid as possible. Transfer grated potatoes to a large bowl.
- 3 When cool enough to handle, peel the cooked potatoes and add to the bowl of grated potatoes. Mash thoroughly with a fork until no lumps remain.
- 4 Add buttermilk, flour, baking soda, salt, and green onions. Stir with a fork until combined.
- 5 Preheat the No. 12 Flat Top Griddle over medium heat for 1-2 minutes. Add 1 tablespoon unsalted butter and swirl to coat the pan. Drop batter onto the skillet using a 1/4 cup measure or a small ladle to form pancakes about 4 inches in diameter. Turn the heat down to just below medium and cook until the edges are set and bubbles start to appear in the center, about 4 minutes. Flip and continue to cook until the pancakes are set throughout, another 3-4 minutes. Wipe out the skillet if the butter starts to burn, then repeat, cooking off the remaining batter and adding butter between batches as needed. Sprinkle with sea salt and serve hot.

INGREDIENTS

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1 pound yukon gold potatoes
1 cup buttermilk
3/4 cup all purpose flour
1 teaspoon baking soda
1 1/2 teaspoons coarse kosher salt
1/3 cup thinly sliced green onions
2-3 tablespoons unsalted butter, for cooking
Flaky sea salt, to finish