

DERUNY (UKRAINIAN POTATO PANCAKES)



TIME TO PREPARE

30 Minutes



BAKING TIME

N/A



MAKES 16



Ingredients

- 4 large yellow flesh potatoes (about 2 lbs), peeled
- 1 small cooking onion
- 1 large egg
- 3 tbsp all-purpose flour
- 1 tsp kosher salt
- 1/4 tsp baking soda
- Sour Cream (preferably full fat)

Steps to Make

1. Peel raw potatoes and peel all skin away from cooking onion. Place a large [fine mesh sieve](#) inside a [large mixing bowl](#) so that the potatoes will drain while grating.
2. Using a [box grater](#), on the fine shred, grate potatoes and onion (alternately - potato, a little onion, potato, a little onion) into the sieve. This technique allows the onion juice to prevent the potatoes from browning. Once all the potatoes and onion have been grated, discard the juices that have accumulated into the bowl, but do not discard the potato starch (in other words, do not wash the bowl out - see Note below). Keep the potato starch and add the grated potatoes and onions to the bowl.
3. Add all-purpose flour, egg, salt and baking soda; mix well to combine. Potato batter will be thick, but still liquid enough to spoon.
4. In a large [non-stick skillet](#), heat 2 to 3 tbsp grapeseed oil over medium heat. Spoon 1 heaping tablespoon of potato mixture into the pan to make pancakes, keeping them about 1-inch apart. Fry on each side about 3 to 4 minutes or until golden. Transfer cooked pancakes to a platter and keep warm. Repeat with remaining pancake mixture. Serve deruny warm with a generous dollop of sour cream.