



Shredded Potato Apple Pancake

Yield: 20 servings

Ingredients:

- 20 Gala apples
- 10 lbs Reser's® Shredded Potatoes (71117.14433)
- 4 oz Butter
- 1 cup Green onions, sliced on bias
- Kosher salt, as needed
- Sour cream, as needed

Directions:

- 1. Peel the apples. Using the largest opening on a box grater, grate the apples using long strokes to yield the longest pieces.
- 2. Transfer to a bowl and press out as much juice as possible.
- 3. In a large bowl, fold the apples and Reser's Shredded Potatoes together and season with salt.
- 4. Melt the butter in a 12-inch cast iron skillet over medium heat. Add enough potato mixture to create one uniform layer, approximately 1/2-inch thick.
- 5. Cook over medium heat until crisped and brown, approximately 5-8 minutes, flip and repeat.
- 6. Slice into wedges and serve sliced green onions and sour cream.