

Yukon Gold Potato Pancakes with Spiced Maple Syrup

15 each breakfast servings

Ingredients:

- 5 lbs Reser's® Yukon Gold Mashed Potatoes (71117.94501)
- 1 1/3 cup Rice flour
- 5 each Eggs, whisked
- Caramelized pears
- Canola oil

Spiced Maple Syrup

- 1 ½ cups Maple syrup
- 1 tsp Kosher salt
- 1 tsp Ancho chile powder
- ½ tsp Paprika
- ½ tsp Cinnamon, ground

Directions:

1. In a large bowl, whisk together the eggs and rice flour to create a paste.
2. Whisk in the Reser's Yukon Gold Mashed Potatoes.
3. Refrigerate the potato pancake batter for an hour before cooking.
4. For the Spiced Maple Syrup, whisk maple syrup, salt, and spices together in a pan and heat to simmer.
5. Remove from heat and keep warm.
6. Heat a griddle to 350°F.
7. Heat oil on griddle and scoop a 2 oz disher of the potato pancake batter, flattened out slightly to cook evenly.
8. Grill for 2-3 minutes per side until golden brown and cooked through.
9. Serve 3 pancakes per order with caramelized pears and a side of spiced maple syrup.

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