



### **BASIC POTATO CAKES**

1 LB MASHED POTATOES  
5 OZ FLOUR  
1/2 OZ BUTTER  
SALT PEPPER

HALF TEASPOON BAKING POWDER CAN ALSO BE USED



MIX ALL INGREDIENTS TOGETHER. DO NOT OVER BEAT THIS WILL MAKE MIXTURE 'GLUPY'  
TURN OUT ONTO A WELL FLOURED SURFACE. PAT TO WHAT EVER THICKNESS YOU LIKE, CUT INTO SHAPE....USING SCONE CUTTER OR JUST CUT INTO WEDGES, OR WHY NOT BRING OUT YOUR ARTISTIC SIDE! WHEN LIFTING INTO PAN SHAKE OFF EXCESS FLOUR. FRY ON OILED PAN . MEDIUM HEAT. IF HEAT IS TOO HIGH THEY WILL BURN ON THE OUTSIDE AND BE COLD IN THE CENTRE. EAT HOT WITH LOADS OF BUTTER!  
HERE'S SOME SUGGESTIONS TO ADD TO YOUR POTATO CAKES.  
FINELY DICED ' COOKED ' ONION  
DICED SPRING ONION.....WHY NOT MAKE COLCANNON CAKES....COOKED CHOPPED GREEN CABBAGE AND SPRING ONION.  
GRATED CHEESE.....GOATS CHEESE IS FAB.  
GARLIC. CHIVES AND HERBS [ IF USING FRESH HERBS CHOP THEM ]  
CHOPPED COOKED HAM OR FISH MAKE MEAL OF THESE  
GREAT FOR BREAKFAST, AS STARTER, AS YOUR 'POTATO' WITH YOUR MAIN COURSE

### **GARLIC POTATOES.....**

WASH,PEEL AND THINLY SLICE POTATOES.....ROOSTERS ARE GREAT.  
DO NOT SOAK PEELED POTATOES....AS IN PRE PREPARE....WATER WILL REMOVE SOME STARCH AND WE NEED THAT TO BIND OUR DISH. LAYER DISH WITH POTATOES AND CRUSHED GARLIC,IN A GREASED DISH POUR OVER CREAM....OR 50/50 MILK AND CREAM. COVER WITH A GREASED SHEET OF TINFOIL OR A SHEET OF GREASEPROOF AND THEN TINFOIL. BAKE FOR APPROX 40 MINS.....DEPENDS ON HOW DEEP YOUR DISH IS AND HOW THICK YOUR POTATO SLICES. TEN MINUTES BEFORE ITS COOKED REMOVE FOIL [ AND GREASEPROOF ] AND BAKE TO BROWN IT, IF YOU LIKE CHEESE ON TOP SPRINKLE IT WITH GRATED CHEESE AT THIS STAGE AND CONTINUE TO BAKE UNTIL GOLDEN  
THIS IS NOT A DISH YOU CAN REHEAT IN MICROWAVE AS IT WILL TURN CREAM TO 'OIL' IT SHOULD BE REHEATED IN AN OVEN, COVERED WITH FOIL.  
REMEMBER THERE'LL BE NO 'KISSING' AFTER EATING THIS ONE!!

