Swiss Cheese Potato Pancakes

Description

Summary

Yield: 16
Prep Time: 10 minutes
Category: Breakfast

Ingredients

- 1 pkg cream cheese
- 2 eggs
- 2 tbsps flour
- 4 cups shredded, peeled potatoes (about 1 pound)
- 1/4 cup shredded swiss cheese
- 2 tbsps Grated Onion
- 1/4 tsp salt
- 1/8 tsp pepper
- cayenne pepper
- 3 tbsps butter
- 3 tbsps vegetable oil

Instructions

In a mixing bowl, beat cream cheese until smooth. Add eggs, one at a time, beating well after each. Stir in potatoes, Swiss cheese, onion, sale, pepper, and cayenne pepper.

In a large skillet, heat butter and oil over medium heat. Drop batter by 1/4 cupfuls; press lightly to flatten. Fry until golden and crisp, about 5 minutes, on each side. Drain on paper towels.

Notes