

Potato, Goat Cheese and Artichoke Pancakes

June 2015

About 6 Servings

INGREDIENTS:

4 medium/small new potatoes, washed, skins on, chopped to about 1 inch cubes
½ can or about 1 C of canned artichoke hearts, drained and rough chopped
3 ounces of goat cheese broken into chunks
¼ C all-purpose flour
1 egg
Dash paprika
Salt and pepper to taste*
2 T cream to moisten
3 T butter
2 T light oil such as canola

DIRECTIONS:

Cook the potatoes in boiling water until very soft. Drain, cover with cold water to cool the potatoes. Drain thoroughly. In a large bowl, work with a potato masher and mash the cooked potatoes until they look incorporated, but still very lumpy. Add the egg, cream, flour, paprika, drained and chopped artichoke hearts and stir well with a fork. Drop chunks of the goat cheese in and fold, working to spread the cheese evenly.

Heat the butter and oil in a large saucepan over medium/high heat. When melted, drop by spoonfuls into the hot oil/butter mixture. Each pancake should be about 2 ½ to 3 inches diameter. As soon as you see browning happening on the edges, GENTLY turn the pancakes over with a small spatula. When you see the browning again on the side in the oil, remove and drain. Serve hot or room temperature with other summer, warm dishes such as my Grilled Pork Tenderloin with Pear Chutney.

*Even though artichoke hearts and goat cheese are salty, potatoes are bland. So you will need more salt than you think. I recommend at least 1 t of salt and ½ t pepper, but more may be needed. Make a small test pancake if you don't want to try the raw batter for flavor and then adjust flavoring after trying the cooked pancake.

