Potato Pancakes

4 lg potatoes

1 onion, diced

1 egg, beaten

1t salt

1t pepper

2-4T flour

2 c canola for frying

Thin spiral cut potatoes, squeeze dry in paper towels. Mix potatoes, onion, egg, S&P and enough flour so that mix isn’t soupy. Heat ¼ c oil in deep skillet and drop mixture in mounds into the hot oil. Flatten each mound to ½” thickness. Turn only once when golden brown. Drain on paper towel while the rest are cooking.