



*Chef Ron's*  
*Signature Family Recipe*  
\*Bon Appetit\*  
**Potato Cakes**



**Kitchen tools needed:**

medium sauce pan with lid, mixing bowl, medium stainless steel saute pan, spoon or scoop, metal spatula

**Ingredients:**

- 1.5 lbs Yukon gold potatoes (aprox. 6 med)
- 2 quarts cold water \*enough to cover potatoes
- 2 teaspoons kosher
- 4 whole eggs
- 2 teaspoons kosher salt
- 2 cups bread flour
- 1 tablespoon neutral oil like rice bran or avocado oil.

**Directions:**

1. Place whole potatoes in medium large saucepan and cover with cold water and add 2 teaspoons sea salt and place pan of potatoes and salted water on stove top and turn burner to medium high.
2. Bring to a boil and cook partially covered until easily pierced with a fork or knife (boil for aprox. 20 minutes depending on size of your potatoes). Do not overcook.
3. Drain potatoes well and rinse with cold water
4. Remove peels if desired and mash by hand with eggs 2 teaspoons of kosher salt and eggs, add flour and mix well.
5. Heat pan till hot. Turn off pan to cool. \*this allows your stainless steel sauté pan to be more like a non-stick pan.
6. Heat pan to medium, add oil and cook potatoes till brown and cooked through.

**Serving suggestions:**

- A wide variety of fillings can be mixed into potatoes after adding flour such as bacon bits, chives, herbs, cheese etc
- By adding an additional cup of flour this mixture could be made into gnocchi.
- Serve potato cakes with your favorite sauce such as pesto, garlic aioli etc...

Recipe makes aproximatly 12 dollar size potato cakes.

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