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## Crispy Finger Food for New Year's Festivities

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Mini Cheddar-Potato Pancakes Photos Susie Iventosch

A couple of weeks ago, we had dinner guests arriving in a few hours and I had yet to decide what to serve for hors d'oeuvres! Although we have a pretty big finger food and dip game, I really wanted to try something different. Because everyone seems to love potatoes, the idea of mini potato pancakes or latkes, sounded like a fun idea. Cheese always goes so well with potatoes, so we grated in a little cheddar, along with onion to make them nice and crispy and hearty. Then, there was some leftover red onion jam in the refrigerator and it could be mixed with something like plain yogurt or sour cream to make a nice dipping sauce. That was it! It all made for a fun, festive and easy finger food to munch on before dinner! These also make for a wonderful side dish to go with any sort of meat or poultry.



**Mini Cheddar-Potato Pancakes**

## INGREDIENTS

4 medium sized Yukon gold potatoes, grated

1/2 yellow onion, finely chopped

3 tablespoons flour

1/2 cup grated cheddar (white or yellow)

1 egg

1/2 teaspoon each, salt and pepper

1/2 teaspoon lemon pepper

Garnish: Serve with red onion jam mixed with Greek yogurt or sour cream.

## DIRECTIONS

Grate potatoes and wring out excess liquids through cheese cloth. Place in a large bowl along with lemon pepper, salt and pepper.

Add onions and grated cheddar and mix well. Sprinkle flour over potatoes and mix into batter. Then add the egg and stir until egg is well integrated.

Heat olive oil or canola oil in a skillet over medium-high heat and drop soup spoon-full scoops of potato mixture into pan. Pat down with spatula and cook on first side until golden brown and crispy, then flip and cook until golden brown on the second side. You can sprinkle extra grated cheddar on top just before serving, if you like a lot of cheddar!

Serve on a platter with a bowl of the red onion jam mixture in the middle for dipping.

\* The Red Onion Jam recipe is on the Lamorinda Weekly website, [www.lamorindaweekly.com](http://www.lamorindaweekly.com) in the Dec. 3 archive or on the "food" tab at the top of the page.

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[back](#)

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