

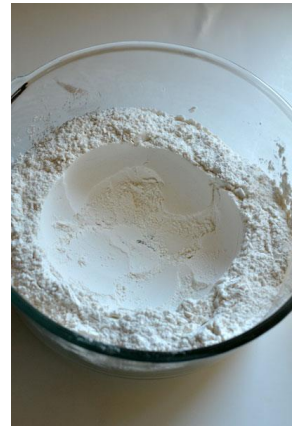
## **Good Old-Fashioned Pancakes**

### **Ingredients**

- 1 ½ cups all-purpose flour
- 3 ½ teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon white sugar
- 1 ¼ cups milk
- 1 egg
- 3 tablespoons butter, melted

### **Directions**

1. In a large bowl, sift together the flour, baking powder, salt, and sugar.
2. Make a well in the center. (see picture example)
3. Pour the milk into the well.
4. Add the egg and melted butter into the well.
5. Mix until smooth.
6. Heat a lightly oiled (just use cooking spray) griddle or frying pan over medium high heat.
7. Pour or scoop the batter onto the griddle, using approximately ¼ cup for each pancake.
8. Pancake is finished when golden brown on both sides.



## **Homemade Buttermilk Syrup**

### **Ingredients**

- 1 ½ cups white sugar
- ¾ cup buttermilk
- ½ cup butter
- 2 tablespoons corn syrup
- 1 teaspoon baking soda
- 2 teaspoons vanilla extract

### **Directions**

1. In a medium sized saucepan stir together sugar, buttermilk, butter, corn syrup, and baking soda.
2. Bring to a boil and cook for 7 minutes.
3. Remove from heat
4. Stir in vanilla
5. Serve over warm pancakes

## **Hash Brown Patties**

### **Ingredients**

- 2 medium russet potatoes
- ½ medium onion
- ¼ cup all-purpose flour
- 1 egg
- 1 cup oil for frying, or as needed
- Salt and pepper to taste.

### **Directions**

1. Peel and shred the potatoes using a vegetable peeler and cheese grater.
2. Rinse the shredded potatoes until water is clear.
3. Drain using your strainer and squeeze dry using your paper towels.
4. Place the shredded potatoes in a bowl, and mix in the onion, flour, and egg until evenly distributed.
5. Make the mixture into separate piles like pancakes.
6. Heat about ¼ inch of oil in a large skillet over medium-high heat.
7. When oil is sizzling hot, place potatoes into the pan.
8. Cook until nicely browned on the bottom, then flip over and brown the other side. It should take about 3-5 minutes per side.
9. Remove from the pan, and place on a plate with paper towels to pat away the extra grease.
10. Season with salt and pepper and serve warm.
11. DO NOT DRAIN YOUR EXCESS GREASE DOWN YOUR SINK DRAIN. DISPOSE OF YOUR EXCESS GREASE IN THE CONTAINER PROVIDED AT THE FRONT OF THE ROOM.