



Cecylia Roznowska's Potato Pancakes Stuffed with Bacon, Mushrooms, and Onion

READY IN



45 min.

SERVINGS



4

CALORIES



377 kcal

SIDE DISH

Ingredients

- 2 slices bacon
- 4 servings pepper black freshly ground
- 1 tablespoon breadcrumbs dry
- 1 large eggs
- 1 teaspoon kosher salt
- 4 servings pepper black freshly ground
- 2 large onion diced
- 2 pounds baking potatoes scrubbed

- 0.5 cup cream sour for garnish
- 1 tablespoons vegetable oil
- 6 mushrooms white thinly sliced

Equipment

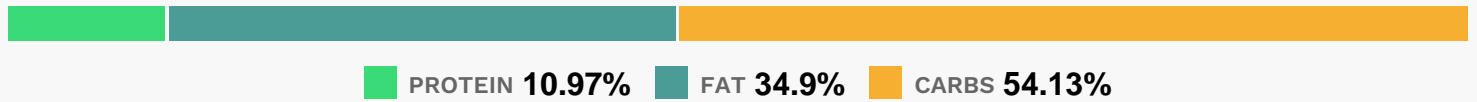
- food processor
- bowl
- frying pan
- oven
- kitchen towels
- spatula
- box grater

Directions

- To make the stuffing: Preheat the oven to 250°F.
- Heat the oil in a large skillet over medium-low heat.
- Add the bacon and fry until it is cooked through but still a little pink and soft.
- Remove the bacon from the skillet (leave the oil and fat in the skillet) and, when cool enough to handle, chop it fine.
- While the skillet is still hot, add the onions and place over low heat. Cook, stirring frequently, about 2 minutes.
- Add the mushrooms and bacon and raise the heat to medium. Season to taste with salt and pepper: Cover the skillet and cook for 15 minutes.
- Transfer the stuffing to an ovenproof dish and keep warm in the oven.
- Meanwhile, make the pancakes: Grate the potatoes on the large holes of a box grater or with the grating disk of a food processor.
- Roll the potatoes in a clean kitchen towel and wring out any excess moisture.
- Transfer the potatoes to a bowl and stir in the egg, bread crumbs, and salt and pepper to taste.

- To cook the pancakes, pour the oil into the skillet and place over medium heat. When the oil is very hot but not smoking, pour a scant 1/4 cup of batter and spread it out with a spatula until it is about 6 inches in diameter. Cook until the bottom is golden brown, about 3 minutes, then flip and cook the other side until browned and the pancake is slightly crispy, about 3 minutes more.
- Transfer the pancake to a plate and place in the oven to keep warm. Repeat until all the batter is used.
- To serve, place 1/4 cup of the stuffing mixture on each pancake and then fold over. Put a dollop of sour cream on the side.
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Nutrition Facts



Properties

Glycemic Index:51.94, Glycemic Load:34.02, Inflammation Score:-6, Nutrition Score:16.618260933005%

Flavonoids

Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg, Luteolin: 0.01mg Isorhamnetin: 3.76mg, Isorhamnetin: 3.76mg, Isorhamnetin: 3.76mg, Isorhamnetin: 3.76mg Kaempferol: 0.49mg, Kaempferol: 0.49mg, Kaempferol: 0.49mg, Kaempferol: 0.49mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 15.23mg, Quercetin: 15.23mg, Quercetin: 15.23mg

Nutrients (% of daily need)

Calories: 376.87kcal (18.84%), Fat: 15.03g (23.12%), Saturated Fat: 5.41g (33.84%), Carbohydrates: 52.45g (17.48%), Net Carbohydrates: 47.77g (17.37%), Sugar: 6.36g (7.07%), Cholesterol: 70.72mg (23.57%), Sodium: 715.03mg (31.09%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 10.62g (21.25%), Vitamin B6: 0.97mg (48.48%), Potassium: 1233.29mg (35.24%), Manganese: 0.52mg (26.24%), Phosphorus: 239.17mg (23.92%), Vitamin C: 19.37mg (23.47%), Vitamin B3: 4.16mg (20.82%), Vitamin B1: 0.31mg (20.68%), Vitamin B2: 0.34mg (20.03%), Copper: 0.39mg (19.33%), Fiber: 4.69g (18.75%), Magnesium: 69.49mg (17.37%), Selenium: 11.83µg (16.89%), Vitamin B5: 1.59mg (15.9%), Folate: 61.41µg (15.35%), Iron: 2.69mg (14.93%), Vitamin K: 11.6µg (11.04%), Zinc: 1.37mg (9.12%), Calcium: 90.04mg (9%), Vitamin A: 255.54IU (5.11%), Vitamin B12: 0.25µg (4.12%), Vitamin E: 0.61mg (4.07%), Vitamin D: 0.35µg (2.36%)