



Try some
IRISH FARE

Potato Scones

Potato scones, or potato pancakes as some may call them, are a delicious option no matter the day or month. This side dish is a perfect way to enjoy a little Irish cuisine. Just make sure your mashed potatoes are thick. If not, they do not cook as well and break apart, or may become runny. For all you potato lovers out there these scones are great with breakfast, lunch or dinner. For this recipe you will need a biscuit cutter, or glass, solid surface (counter or cutting board), hand masher, and bowl.

INGREDIENTS

- 3 cups** mashed potatoes
- ½ cup** all-purpose flour
- 3 to 4** tablespoons butter, or butter substitute
- ¼ cup** finely diced onions
- ¼ teaspoon** salt (or to taste) pepper (to taste)
- pinch** garlic powder (optional)
- ½ to 1** egg (depends on the size eggs. For larger eggs use about ½ an egg and add more if necessary)

DIRECTIONS

- 1.** Place mashed potatoes in a large bowl. Then add approximately ¼ cup of the flour; reserve the rest of the flour for later.
- 2.** Next, add the finely diced onion and fold into the mashed potatoes. Then add the salt and pepper to taste.
- 3.** Now combine all the ingredients by either folding together with large spoon, or try using a hand potato masher gently to mix the potato and spices.
- 4.** Melt approximately 2 tablespoons of butter and add it to the mixture, along

- with half of a beaten egg. Remember the mashed potatoes need to have a fairly thick consistency, so do not add too much liquid to the mixture.
- 5.** Mix up the potatoes into balls, adding flour as necessary to ensure the form holds together.
 - 6.** Flatten the potatoes to about a ½ inch thickness.
 - 7.** Use a glass, biscuit cutter, or free-hand a design to cut the dough into smaller circles.
 - 8.** Melt the remaining butter in a large frying pan or skillet (add more if necessary as you start cooking).
 - 9.** Turn your burner to medium low heat and place your scones in the pan. Leave about an inch or inch and a half between the scones so you can flip them easily.
 - 10.** Cook the potatoes for approximately 7-9 minutes per side – this may vary depending on the type of stove and skillet you are using. The goal is to obtain a nice golden brown crust formed on each side of the scone/pancake.

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