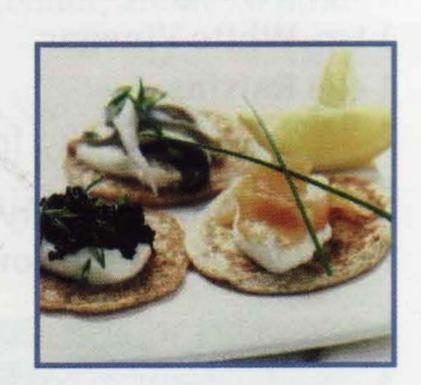
Potato Pancake and Fish Canapés

2 cups raw grated **Potatoes**1/4 cup grated **Onions**2 large **Eggs**, lightly beaten
1/2 cup all-purpose **Flour**1 tsp. **Baking Powder**1/2 tsp. **Salt Pepper** to taste
Canola Oil for frying



Suggested Toppings

1/2 cup Sour Cream, well chilled
1 jar Black or Red Fish Roe
1 jar Pickled Herring, drained
Smoked Salmon trimmings
Fresh Chives to garnish
Lemon wedges to serve



- Pare, wash, and grate potatoes on fine grater.
- Pour off some of the potato water.
- Stir in eggs to keep potatoes from going brown.
- Add onion, flour, and baking powder.
- Add salt and pepper to batter. Mix thoroughly.
- Drop spoonful of mixture in hot, well-greased frying pan.
- Make cakes about 3" in size.

To serve, put a tsp. of sour cream in the center of each pancake, then top 6 pancakes with the fish roe, and another 6 with pickled herring and the remaining 6 with strips of smoked salmon.

Arrange the canapés on a large serving platter, scatter over some chives or feathery dill and serve with lemon wedges.



