

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.

