**[Carol’s Mom’s Famous Potato Cakes](http://zradio.org/quick-family-recipes/potato-cakes/" \t "_blank)**

Today we’re making potato cakes! This Quick Family Recipe is brought to you by my momma and her secret recipes.

Growing up, my momma would make these on weekend mornings for us. Whenever she’d crack out the potato cakes, we thought it was a special occasion. It would make us feel so special… like we were all having a fancy brunch together.

I have come to realize that my momma says that her dishes are secret recipes when they are super easy to make and she doesn’t want you to know just how easy they are to make! So, here’s to a fun recipe you can make together with your kids that will make them feel extra special. Just please keep this recipe to yourself and don’t tell my momma I shared her secret recipe with you!

Here’s how to make it…

**Ingredients:**

* 1 Package Simply Potatoes Raw Hash-browns (See picture below…You can usually find these near the cheese or sausage and bacon section at the grocery store. They are not frozen. Frozen hash browns create to much liquid and won’t allow your cakes to hold together.)
* 1 Egg
* 2 Tbsp. of Flour
* 1 Tbsp. of Parsley
* Salt and Pepper
* Olive Oil
* Optional: Sour Cream

**How to Make:**

* Dump your package of hash-brown potatoes into a mixing bowl.
* Add your egg to the bowl.
* Add flour to the bowl.
* Add your salt and pepper to the bowl. This one is a delicate balance…I usually try to use about 1.5-2 tsp of salt or I find that our cakes aren’t flavorful enough.
* Add your parsley to the mixture.
* Use a fork to combine all the ingredients.
* Generously coat your pan with olive oil and turn on stove between medium high and high heat.
* This is the fun part…start playing patty cake with your kiddos. Take a handful of the potato mixture and form into a tight ball. Form into a semi-cake with your hand. I say semi, because these are delicate little parties. You don’t want to overwork and if you flatten too much, they won’t stay together in the pan.
* When the oil is heated, throw your cakes into the frying pan. You can test the oil by taking a loose shred of potato and throwing it into the oil. If the oil starts bubbling around it, you know it’s ready.
* Let it cook on one side until you start seeing the edges brown. That’s when they are ready to flip. Cook for about 2-4 minutes on each side.
* Once you flip, use your spatula to gently press down forming your full potato cake. Don’t let them burn.
* Serve immediately with your optional sour cream and any other toppings you can think of…Ellis wants to add hot sauce!
* They are so good and crispy when they first come out of the frying pan. Enjoy!

We’d love to see your family enjoying making breakfast together. Share your pictures on the [Z88.3 Mornings Facebook Page](https://www.facebook.com/Z88.3Mornings/).

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Originally posted [Carolbake.com](http://carolbake.com/)