

Potato pancakes

Potato pancakes are easy to cook. First you wash and peel the potatoes. (Don't cut them or grate them in halves!) Then you grate the potatoes and onion into a big bowl. (Use a hand grater. It's only 10 potatoes – that's nothing.) Next, add the eggs, flour and some baking soda with kefir. After that, mix everything well. Finally, fry the pancakes on both sides in vegetable oil. (Do it on two pans at a time – it's faster! And fry them on medium heat.) Now, serve them with sour cream. Some people like them with cracklings.