

Traditional Irish Boxty

Ingredients:

- 1 ½ cups grated raw potatoes
- 1 cup all-purpose flour
- 1 cup leftover mashed potatoes
- 1 large egg
- 1 tablespoon skim milk
- Salt and pepper to taste
- ¼ cup olive oil

Instructions:

1. **Prepare the potato mixture:** In a large bowl, toss the grated raw potatoes with flour until evenly coated. Stir in the mashed potatoes until well combined.
2. **Mix the wet ingredients:** In a separate bowl, whisk together the egg and milk. Pour this mixture into the potato mixture and stir until fully incorporated. Season with salt and pepper to taste.
3. **Cook the Boxty:** Heat olive oil in a large skillet over medium-high heat. Drop spoonfuls of the potato mixture into the skillet, forming patties about 2 inches in diameter.
4. **Fry to perfection:** Cook each Boxty for 3 to 4 minutes per side, or until golden brown and crispy. Drain on a paper towel-lined plate.
5. **Serve and enjoy:** Boxty is best enjoyed warm, either on its own or with a variety of toppings like sour cream, smoked salmon, or butter.

Tips for the Perfect Boxty:

- Be sure to squeeze excess moisture out of the grated potatoes before mixing to ensure a crispier texture.
- If you prefer a richer taste, you can substitute buttermilk for skim milk.
- For a savory twist, add chopped chives, garlic, or shredded cheese to the batter.