

Taties again...let's move on.

Grandma

Potato Pancakes

1 medium potato
1 egg

1 Tbsp. of flour
Dash salt

- Put everything into a blender or cuisinart and blend thoroughly until mixture is smooth. Fry in hot buttered pan.
- (If no blender is available, potato may be finely grated and mixed with the other ingredients.)

**Serve with butter and
burnt sugar syrup.**

BURNT SUGAR SYRUP

- Put about four cups of plain white sugar into a saucepan.
- Put on a medium heat and stir constantly. *It will stick. It will begin to scorch and turn brown. It will caramelize. It's supposed to do all those things.*
- Add about a quarter cup of water, no more, perhaps less (the water will instantly liquify the caramelized sugar).
- Turn the heat down and let the syrup simmer. Stir it so it doesn't burn.
- You can flavor it with maple flavoring, or a little vanilla, if you'd like a caramel flavored syrup.
- When it's cooked down a bit turn off the heat, let the syrup cool, put it in a bottle or pitcher, and store in the refrigerator.