Potatis Pannkaka (Potato Pancake)

Ingredients

- 1 1/2 quarts (6 cups) raw potatoes, shredded
- 2 cups milk
- 1/2 cup flour
- 2 tsp salt
- 6 thin slices fresh pork

Instructions

1. Shred the potatoes using the shredding attachment on an electric mixer, or a hand grater.
2. Mix together the shredded potato, milk, flour, and salt.
3. Spread the mixture in a greased baking pan or casserole, large enough so that the mixture will be only about 1/2-inch thick.
4. Place pork slices on top.
5. Bake uncovered in a moderate oven (350°F) for 1 hour.
6. Serves six.

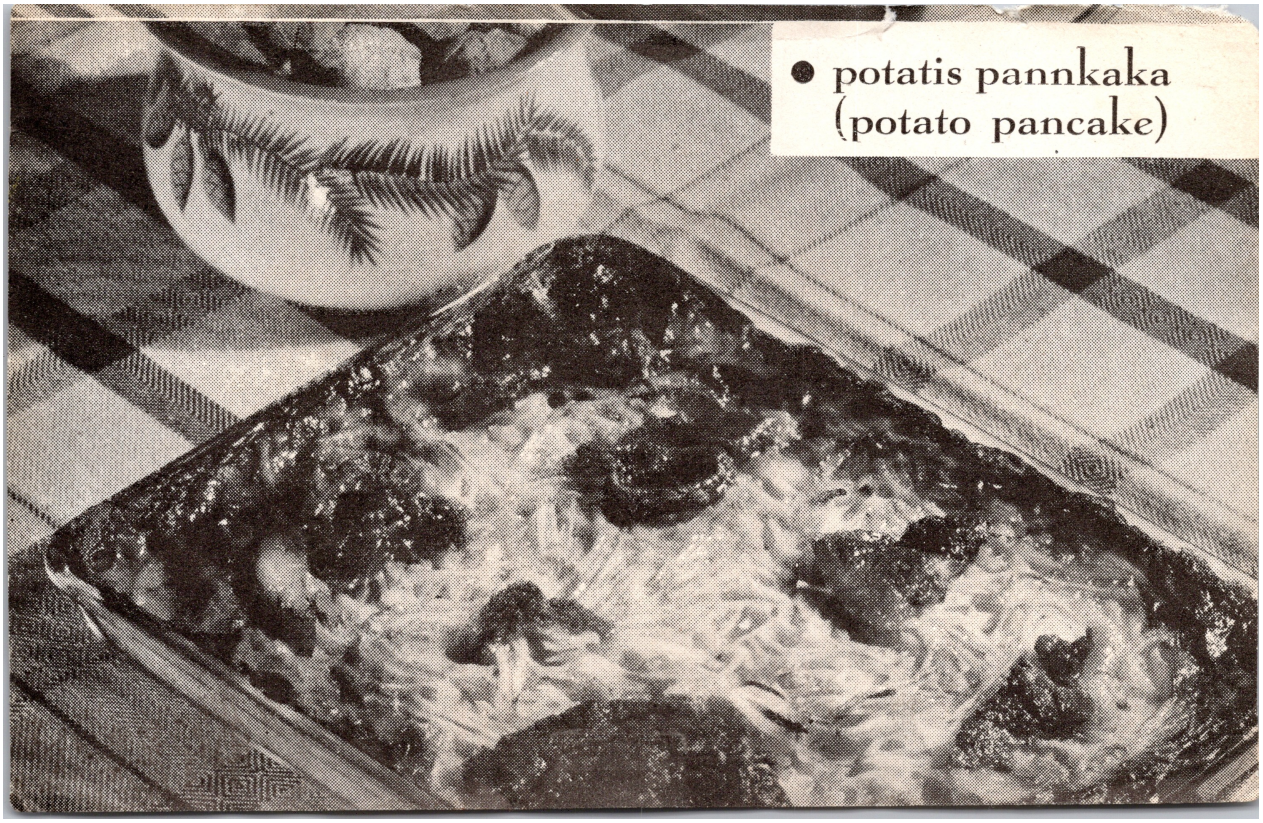
potatis pannkaka (potato pancake)

1½ quarts (6 cups) raw potatoes, shredded
2 cups milk
½ cup flour
2 teaspoons salt
6 thin slices fresh pork

AN EASY and successful way to shred the potatoes is to use the shredding attachment on your electric mixer. Lacking this, a hand grater may be used. Mix together shredded potato, milk, flour, and salt; spread in greased baking pan or casserole, large enough so that the mixture will be only about ½-inch thick. Place pork slices on top and bake for 1 hour uncovered in a moderate oven (350° F.). Serves six.

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