

Potato Cakes

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*Relation to Andy and/or Flora Lehr

Ingredients

Leftover mashed potatoes	2 - 3 cups or whatever you have
Baking powder	1 teaspoon or so
Egg, beaten	1
Green onion, chopped	1
Garlic powder	Good sprinkle
Salt and pepper	To taste

Notes:

- If the potatoes are at room temperature, they mix easier. I have even put them in the microwave for just a bit
- Can use regular onion – pretty small

Directions

1. Chop 1 onion
2. Mix ingredients in a mixing bowl
3. Drop about a couple of tablespoons in hot oil
4. If they are thick, just mash down a bit with the back of spatula
5. When they are brown, about like a pancake, turn over and brown the other side

Notes

- If they seem too soft, you can add a bit of flour
- If they are too stiff, you can add a bit of milk.
- You want them about the consistency of regular mashed potatoes