

# IRISH BOXTY



## Ingredients:

1½	Cups	A.P. Flour
1	Teaspoon	Baking Powder
2	Teaspoons	Salt
½	Teaspoon	Onion Powder
1½	Cups	Leftover Mashed Potatoes
2	Cups	Raw Potatoes, grated
3	Tablespoons	Sweet Onion, finely minced
1	Cup	Buttermilk

## Directions:

1. Mix together the flour, baking powder, salt and onion powder; set aside.
2. In a large mixing bowl combine the mashed potatoes, raw potatoes and minced onion. Add the flour and mix well.
3. Add the buttermilk and gently stir until it forms a thick batter.
4. Heat a non-stick griddle or pan over medium high heat. Add a pat of butter or spray with cooking spray. Scoop out your boxty batter, place it on the griddle and flatten it.
5. Fry until golden brown on the bottom. Flip and fry until that side is golden brown. (Adjust your temperature if necessary if it browns too quickly – the raw potato has to have time to cook.)
6. To serve, slather it with butter or a dollop of sour cream...or both!