

DIRECTIONS

- MIX THE BEETS, SHREDDED POTATOES, CARROTS, ONIONS, BREADCRUMBS AND SALT & PEPPER (TO TASTE) TOGETHER.
- MIX IN THE EGGS.
- HEAT OIL IN A NON-STICK PAN OVER MEDIUM HEAT.
- SCOOP INTO PAN APPROXIMATELY 1/4 TO 1/3 CUP OF MIX TO FORM PATTIES
- PRESS DOWN TO FLATTEN AND COOK FOR APPROXIMATELY 3 - 5 MINUTES PER SIDE
- WHEN COOKED THROUGH AND BOTH SIDES ARE CRISP, DRAIN ON PAPER TOWEL

ENJOY!

INGREDIENTS

- 3 CUPS SHREDDED WALL'S PORK SHOP POTATOES
- 2 CUPS SHREDDED BELLUZ FARMS CARROTS
- 2 CUPS SHREDDED LOCAL BEETS
- 1 CUP SHREDDED LOCAL ONIONS
- SALT & PEPPER
- 1 1/2 CUPS BREADCRUMBS
- 4 HONEY MILL FARMS LARGE EGGS
- BRULE CREEK FARMS EXTRA VIRGIN CANOLA OIL

Beet, Carrot & Potato Pancakes