

SMALL
BATCH

SAVERNE®

FARMED IN
THE USA

HANDCRAFTED KRAUT



KRAUT STUFFED POTATO PANCAKE

Prep Time	Total Time	Servings
10 mins.	20 mins.	4-6

Ingredients

2 cups cooked russet potatoes, peeled and shredded

1 cup Saverne® Dill & Garlic Kraut, drained*

½ cup diced onion

1 tsp. salt

1 tsp. fresh ground pepper

1 Tbsp. canola oil

½ cup sour cream

¾ cup grated Swiss cheese

Directions

1. Combine first 5 ingredients.
2. Heat butter and oil in 8-inch non-stick pan.
3. Add ½ potato and Saverne® Dill & Garlic Kraut mixture.
4. Top with sour cream and cheese.
5. Add remaining ½ of potato and sauerkraut mixture.
6. Cook until golden brown on both sides.

*Also excellent with Saverne® Curtido.