

## Side Dish

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# Smoky Potato Pancakes

Cooking Light

**Servings: 4**

**Preparation Time: 20 minutes**

**Start to Finish Time: 45 minutes**

**2 center-cut hickory-smoked bacon slices**  
**2 cups onion, chopped**  
**1 cup leek, thinly sliced**  
**3 cloves garlic, chopped**  
**1 1/2 pounds (2 large) baking potato, peeled and shredded**  
**1/3 cup (1 1/2 oz) sharp Cheddar cheese, shredded**  
**3/4 teaspoon salt**  
**1/2 teaspoon freshly ground black pepper**  
**2 large eggs**  
**cooking spray**  
**1/4 cup reduced-fat sour cream**

Preheat oven to 425 degrees.

Cook bacon in a large skillet over medium heat until crisp. Remove bacon from pan using a slotted spoon, and crumble. Add onion to drippings in pan, and cook for 5 minutes, stirring occasionally. Add leek and garlic; cook for 2 minutes, stirring frequently.

Combine onion mixture, grated potato, cheese, salt, black pepper and eggs in a medium bowl, stirring well.

Divide the potato mixture into eight equal portions and shape each portion into a 1/2-inch-thick patty. Place patties on a baking sheet coated with cooking spray. Coat patties lightly with cooking spray.

Bake for 25 minutes or until golden and set.

Top with crumbled bacon and sour cream.

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Per Serving (excluding unknown items): 174 Calories; 6g Fat (28.3% calories from fat); 8g Protein; 24g Carbohydrate; 3g Dietary Fiber; 115mg Cholesterol; 499mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 2 Vegetable; 1/2 Fat.