

## Beefy Fall Pancakes

Preparation time: 15 minutes

Cook time: 15 minutes

Servings: 8 (4 pancakes each)

1½ pound top sirloin, cubed ¼ inch	2 cups mashed potatoes, cold
1 green pepper, diced small	2 eggs, beaten
1 onion, diced small	¾ cup flour
2 teaspoons fresh garlic, minced	1 cup Parmesan cheese, grated
1½ teaspoons salt	Ketchup
¼ teaspoon pepper	

Heat a 10-inch skillet to medium high. Sauté green pepper, onion, and garlic in 2 tablespoons oil for 2 minutes, stirring constantly. Add beef, salt, and pepper. Cook another 2 minutes or until meat is barely browned. Remove from heat.

In a large bowl, combine mashed potatoes, egg, flour, and cheese with a fork. Add meat mixture and blend well. Line a 13x18-inch baking sheet with plastic wrap and spray with Pam. Drop 32 2-tablespoon balls of mixture onto plastic wrap using a large cookie scoop. Freeze for several minutes to firm up. Remove baking sheet from freezer and cover with another piece of sprayed plastic wrap. Press balls into 2½ inch circles using the bottom of a glass. Discard plastic wrap.

Heat griddle to 350 degrees. Spray with Pam and fry pancakes 2 to 3 minutes until they are lightly browned on the bottom. Flip and lightly brown on the other side. Serve warm with ketchup. Makes 32 2½-inch pancakes. Serves 8 (4 pancakes each).