

Potato and Onion Cakes

Source: Martha Stewart Living, Nov. '06



- 2 tablespoons butter**
- 1 tablespoon brown sugar**
- 1 tablespoon balsamic vinegar**
- 1 tablespoon red wine vinegar**
- 2 teaspoons coarse salt**
- 1 teaspoon chopped rosemary, plus 6 sprigs for ramekins**
- 1 small red onion, sliced into 6 1/4" rounds**
- 4 medium Yukon Gold potatoes, grated**
- 1 egg yolk, slightly beaten**

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 107 Calories; 5g Fat (39.5% calories from fat); 2g Protein; 14g Carbohydrate; 1g Dietary Fiber; 46mg Cholesterol; 672mg Sodium. Exchanges: 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 1 Fat; 0 Other Carbohydrates.

*Carolyn T's
Cookbook*

Servings: 6

Notes: Making this again, I would: (1) add another slice of onion; (2) really pack down the potatoes, as they are a bit loosely arranged otherwise, and easily falls apart when you try to remove the cake; (3) add some chopped red onion (from the rest of the onion you didn't use, or another one) into the potato mixture; (4) add some shredded Parmesan cheese in the potato mixture.

1. Preheat oven to 400 degrees.
2. Generously butter a large (six 1-cup) muffin tins or use large custard cups. Sprinkle in the bottom of each cup salt, pepper and 1/2 teaspoon of brown sugar; drizzle each cup with 1/2 teaspoon of each vinegar. Place a rosemary sprig in each cup, then cover with an onion round. Can be made ahead to this point, about 2 hours before baking.
3. Shred potatoes in food processor, if possible, then toss with the chopped rosemary and the egg yolk in a medium bowl. Season with 2 teaspoons of salt and pepper to taste. Divide the potatoes amongst the cups, then dot with butter.
4. Bake until potatoes are tender and well browned, about 30-40 minutes. Remove from oven. Let cool 5 minutes. Run a thin knife around edge of each cup to loosen, invert and serve.
5. Could be made an hour or so before serving, then reheat in a 300 oven.