Potato and Bacon Pancakes

**INGREDIENTS**
- 5 to 6 medium uncooked red potatoes, peeled and shredded
  *(about 3 cups)*
- 5 bacon strips, cooked and crumbled
- 1/2 cup chopped onion
- 2 eggs, beaten
- 2 tablespoons plain flour
- Salt and pepper to taste
- Dash ground nutmeg
- Oil for deep-fat frying

**METHOD**
Rinse and thoroughly drain potatoes.

In a bowl, combine the potatoes, bacon, onion, eggs, flour, salt, pepper and nutmeg.

In an electric skillet, heat 3mm of oil to 190°C.

Drop 2 heaped tablespoons of batter for each pancake into hot oil.

Flatten gently to form patties.

Fry until golden brown; turn and cook the other side.

Drain on paper towels.

Serve with salad.