Apple Potato Pancakes
Serves 4

**Ingredients**
- 2 medium apples
- 2 small russet potatoes
- 4 tablespoons flour
- 2 teaspoon salt
- Pinch of nutmeg
- 2-3 tablespoons butter or vegetable oil
- Sour cream (optional)
- Chopped parsley

**Directions**
1. Peel and shred apples and potatoes. Use a cheesecloth or towel to squeeze all the liquid out that you can. Put into a large bowl. Add the flour, salt, and nutmeg. Mix well to combine.
2. Heat butter or oil in a skillet over medium heat. Form a heaping spoonful of the apple-potato mixture into a flat pancake and fry for about 4 minutes. Flip pancake and fry for an additional 4 minutes until golden brown and crispy. Repeat with the remaining mixture. Season with salt and pepper to taste. Garnish with sour cream and fresh chopped parsley.