

Fried Mashed Potato Bites

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| FOR THE BITES: | 3 ounces cheddar cheese, shredded |
| 2 pounds potatoes, peeled and quartered | FOR THE BREADING: |
| 1 tablespoon salt | 2 eggs |
| ½ cup milk | 1½ cups panko bread crumbs |
| 4 teaspoons butter | Oil, for frying |
| 3 cloves garlic, crushed | |



(Fold along the line)

1. In a large saucepan, add potatoes and salt, and cover with water. Bring to a boil over medium-high heat, and cook potatoes until tender. Remove from heat, and drain water.
2. In a separate saucepan over medium heat, combine milk, butter, and garlic, and cook until simmering. Remove from heat.
3. Using an electric beater or potato masher, slowly blend the potatoes with the garlic-cream mixture until the potatoes are mashed and smooth. Fold in cheddar cheese, and stir to combine. Refrigerate mashed potatoes for 1 hour to cool.
4. Prep your work station for frying: lightly beat the eggs in a bowl, and spread bread crumbs on a plate. In a shallow frying pan, heat oil to 375°F.
5. Using a spoon, form the cooled mashed potatoes into 1-inch balls. Dip each ball into the eggs, and then roll onto bread crumbs until completely covered. Fry the potato balls (a few at a time) for 2-3 minutes, flipping halfway through so that the crust turns golden brown on both sides. Serve warm.

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(Cut along the line) ✂