

Potato Croquettes II

Potatoes – A Food for all Seasons – Alberta Potato Commission 1986

3 C mashed potatoes

2 beaten egg yolks

¼ tsp salt

dash pepper

dash nutmeg

1 beaten egg

½ C dry bread crumbs

oil for deep frying

- *Combine first five ingredients and beat until smooth.*
- *Spread mixture on floured board.*
- *When cool, shape into balls, cones or rolls.*
- *Dip in beaten egg, then in bread crumbs.*
- *Chill 1 hour then fry at 375° until golden (20 – 25 minutes).*
- *Makes 16 croquettes or 6 - 8 servings.*