

# Recipe

## Mashed Potato Cakes



Prep: 15 minutes  
Cook Time: 10-15 minutes



Intermediate



Serves: 4-5

### Ingredients:

- 1 ¼ cups well-seasoned chilled mashed potatoes (see notes)
- 3 tablespoons onion tops finely chopped
- 5 Tbsp. flour
- 0.5 egg
- ¼ teaspoon salt
- Pinch of pepper
- 1.5 tablespoons milk
- 2.5 tablespoons oil for frying



### Directions:

1. Mix the potatoes, onions, flour, egg, salt, pepper and milk in a medium bowl.
2. The mixture should be thick enough to cling to a spoon but sag just a bit when you hold a spoonful up in the air.
3. If it's too thin, add some more flour. Too stiff, add some more milk.
4. Heat the oil over medium until it just starts to shimmer--about 3 to 5 minutes or so.
5. Place heaping tablespoons of potatoes in the skillet and spread them with the back of your spoon.
6. Cook until golden on each side--about 5 minutes per side.
7. Serve warm or cool to room temperature and refrigerate for later.