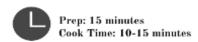


Mashed Potato Cakes







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:

- 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.
- 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
- Place heaping tablespoons of potatoes in the skillet and spread them with the back of your spoon.
- Cook until golden on each side--aboutminutes per side.
- 7. Serve warm or cool to room temperature and refrigerate for later.