



potato balls

NIBBLEDISH CONTRIBUTOR

Ingredients

- leftover mashed potatoes (boiled potatoes, butter, heavy cream, garlic powder, bacon bits, parsley & salt and black pepper)
- canola oil
- panko

Instructions

To make these balls, take a heaping tablespoonful of mashed potatoes and roll into a ball; dredge in egg wash & finally coat with panko/japanese bread crumbs, which I find better than the regular bread crumbs & use it with almost everything from chicken tenders to porkchops.

Deep fry in canola oil and immediately serve with mayo dip or tartar sauce.