

## **Depth Charges**

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 4 Poratoes
- 1 c Flour
- 1 Egg
- Olive oil (for frying)
- salt, pepper, garlic, as desired

## Instructions

- Boil or bake potatoes until soft (leave skin on)
- Mash potatoes and add salt, pepper, and garlic as desired
- Form potatoes into a tubular shape with hands
- Dip each depth charge in egg first, then coat with flour
- Fry in olive oil until crispy and enjoy!