



Potato Balls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 potatoes peeled and cubed
- 1 egg
- 1 tbsp garlic powder
- 2 tbsp onion powder
- 1/4 cup flour
- salt and pepper to taste

Instructions

1. Put potato cubes in a pot with water just enough to cover them. Boil and cook until potatoes are tender. Drain after then do a coarse mash allowing a couple of tiny lumps here and there. Allow mashed potato to cool a bit.
2. Add in the rest of the ingredients and mix thoroughly until it forms some kind of a soft dough yet you can handle and form into marble size ball and would hold its shape. Add some more flour in case its too sticky or way too soft.
3. Deep fry a couple at a time over medium heat until golden brown. Move them around a bit to avoid sticking to each other. Pull them out when they already developed a brown crust around them coz if you let them stay longer there is a tendency for them to disintegrate in the oil.
4. Serve with a dip of your choice. I used plain mayo spiced with garlic and onion powder. Pre made ranch dressing would be a good choice too.
