

*From the kitchen of David and Jennifer Deaven*

5. Fry croquettes in (E) over medium heat until golden. Remove to paper-towel lined serving plate.  
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## Sides/Potato Croquettes

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- A: 2-3C mashed potatoes, cold  
1 egg  
2T parsley, chopped  
salt & pepper as needed
- B: 1C whole wheat flour
- C: 4 eggs  
1t salt  
1t pepper
- D: 4 slices stale bread or toast  
seasoning salt
1. Combine (A) into stiff mixture.
  2. Lay out three bowls and place (B), (C), (D) in each of the three bowls respectively.
  3. Form 1/4C portions of (A) mixture into rounded shapes. Roll in (B), then (C), then (D), and repeat. Place on floured plate.
  4. Chill for 20 minutes (or more). This can be prepared in the morning for an evening dinner.



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