

From the kitchen of David and Jennifer Deaven

\$id: potato_croquettes.v 1.2 2025/03/02 18:10:15 deaven exp \$

5. Fry croquettes in (E) over medium heat until golden.
Remove to paper-towel lined serving plate.
Servings: 4

Sides/Potato Croquettes

Sides/Potato Croquettes

- 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.



From the kitchen of David and Jennifer Deaven