

Fried Mashed Potato Balls by Lynn's Recipes



Lynn demonstrates how to make Fried Mashed Potato Balls. This is a great way to use up leftover mashed potatoes for a different side dish. You can serve these with ketchup or gravy. Adapted from carmelmoments.com.

Ingredients:

- 2 cups cold mashed potatoes
- 2 eggs, lightly beaten
- ½ cup dry bread crumbs
- Oil for frying

Shape mashed potatoes into 1" balls. Roll in the egg and then in the bread crumbs. Freeze for 10-15 minutes.

Pour oil into deep skillet and heat 1" of oil to 375°. You can also use a deep fryer, such as a Fry Daddy and heat oil to 375°.

Fry mashed potato balls, a few at a time, for 2-1/2 to 3 minutes, turning once halfway to until golden brown. Remove with a slotted spoon to paper towel lined plate to drain. Serve warm with ketchup or gravy.

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