

Fried Mash Potato Balls

Ingredients:

3 cups leftover mashed potatoes
3 slices bacon, cooked and crumbled
2/3 cup shredded Cheddar cheese
2 tablespoons thinly sliced chives
1/2 teaspoon garlic powder
kosher salt
freshly ground black pepper
2 eggs, beaten
1 1/3 cups panko bread crumbs
vegetable oil, for frying



Directions:

In the Bosch bowl with the cookie paddles, combine mashed potatoes with cooked bacon, cheddar, chives, and garlic powder, and season with salt and pepper. Stir until all ingredients are incorporated. Place eggs and panko in separate shallow bowls. Use a small cookie scoop to scoop 1" to 2" balls of mashed potato mixture. Roll into a ball in your hands, then dredge first in egg and then in panko. Repeat until all mashed potatoes are used. Heat 3" of oil in a large cast iron skillet until candy thermometer reads 375°. Fry potato balls in batches until golden on all sides, 2 to 3 minutes. Drain on a paper towel lined plate and season immediately with more salt.