

### *Potato Balls*

Mix mashed potatoes with the yolk of an egg, roll them into balls, flour them, or cover them with egg and bread crumbs, fry them in clean dripping, or brown them in a Dutch oven. They are an agreeable vegetable relish, and a supper dish

Randolph, Mary. *The Virginia Housewife*, 1824.

#### **Adaptation:**

1 lb potatoes, boiled and mashed

1 egg yolks

2 whole eggs, beaten

½ cup breadcrumbs

Frying oil

2. In a large bowl, mix egg yolks and potatoes until well combined. Shape the mixture into small balls, about the size of a tater tot.
3. Coat balls in egg, and roll in breadcrumbs, place the balls on a plate.

#### To Fry:

1. In a skillet, heat your oil over medium-high heat to 350F. In small batches, add the potato balls to the oil. Fry until golden brown and cooked through, 2-3 minutes on each side.

#### To Bake:

1. Grease a baking pan, and set aside. Preheat oven to 350F.
3. Coat balls in egg, and roll in breadcrumbs, place the balls on the baking sheet, well spaced balls on a plate.
4. Bake 5-7min or until golden brown, turning halfway through cook time for even browning.