

# ALI'S KITCHEN

## Fancy Those Mashed Potatoes

Crispy, velvety mashed potato cakes are delectable with garlic cream sauce

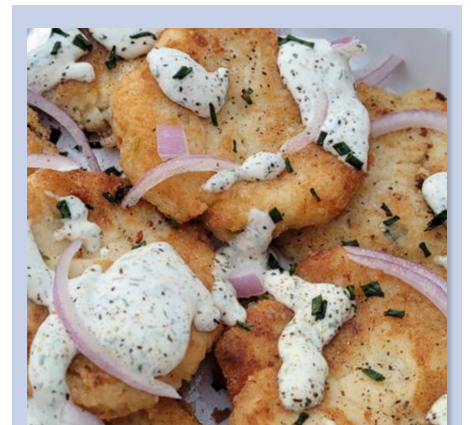
Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

Let's make the most of those leftover mashed potatoes waiting in your refrigerator, and fancy things just a bit!

Mashed potatoes are not only the ultimate comfort food, but also one

of the easiest and most delicious side dishes you can create, so make extra! And then the very next day, fancy those classic mashed potatoes by making them into crispy, velvety, potato cakes.

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### Ingredients: Mashed Potato Cakes

- 3 cups leftover cold mashed potatoes
- 1 cup shredded cheddar cheese
- 1/3 cup flour
- 2 large eggs, beaten
- salt and pepper to taste
- 2 cups panko breadcrumbs, divided
- butter for frying
- chopped chives and sliced red onion for serving



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### Ingredients: Garlic Sour Cream

- 1 cup sour cream
- 1 garlic clove, minced
- 1 teaspoon chopped dill
- 1 teaspoon chopped chives
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 2 teaspoons stone-ground mustard

### Directions

Prepare the garlic sour cream by mixing all ingredients together. Place in the refrigerator until ready to serve.

To create the mashed potato cakes, mix the mashed potatoes, cheese, flour and eggs together in a large bowl. Season with salt and pepper.

Add 1 cup of the panko crumbs, mix well and place the rest of the breadcrumbs in a shallow dish.

Note: Flour adds thickness to the potato cakes and binds everything together. Feel free to add a bit more flour if needed but remain careful not to overdo it or you risk creating

patties that taste more like flour than potato.

Using your hands, shape the potato mixture into 12 patties, each about 1/2-to-3/4-inch thick.

Lightly dip and drag the potato cakes in the breadcrumbs, evenly covering both sides, and place each on a baking sheet until ready to cook.

In a large frying pan, melt enough butter to coat the bottom.

Carefully add potato cakes to the pan and cook in batches for 3 to 4 minutes on each side, until they are golden brown and crispy.

After cooking, remove the potato cakes and place on a paper towel to catch any excess grease. Continue until all have been cooked. **BCT**

Enjoy!

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