

ALI'S KITCHEN

Make Mine Mashed Potato Cakes!

Plan to serve them hot off the pan with your preferred toppings
Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

This may just be one of the best ways to use up leftover mashed potatoes.

Because mashed potatoes are so versatile, yours will likely have different ingredients, and amounts of ingredients, than mine.



The density and creaminess of the mashed potatoes will determine how much flour you'll need to use in this recipe. The flour is what holds the potato cakes together, so be ready to add more flour if your mashed potatoes are runny, and less if they are thick.

February is the month of love, and I was feeling a bit giddy. I decided that it was necessary to shape a few of my cakes into hearts and share them with a special someone.

Whether you choose to form your mashed potato cakes into silly shapes or not, I hope you enjoy the recipe and have a wonderfully happy Valentine's Day!

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INGREDIENTS: Leftover Mashed Potato Cakes

- 2 cups cold mashed potatoes
- 2 eggs
- 2 oz. finely shredded cheese (I used Gouda, but cheddar would be delicious, too.)
- 6 Tbsp. flour, or more depending on how creamy your potatoes are
- Vegetable oil for frying

Optional toppings: sour cream, diced onions, bacon, shredded cheese, queso dip, salsa, green onions, cilantro, or other fresh herbs

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DIRECTIONS

Place your mashed potatoes, eggs, cheese, and flour into a large bowl.

Stir until well combined. You should end up with a slightly sticky, soft dough that can be shaped into patties. If your potato dough is too loose, gradually add additional flour until the mixture becomes thick enough to hold its shape while frying in the pan.

Using a spoon, scoop out balls from the potato dough and flatten them into thick discs with your hands, keeping your hands slightly wet with water to prevent the dough from sticking to you.

Heat a large skillet with about 1/4" of oil in the bottom over medium high heat.

Cook each patty until it is golden brown on one side, about 3-5 minutes, then flip and continue



to cook until it is golden brown and cooked through on the second side.

When fully cooked through, remove the potato cakes from the pan and place them on a bit of paper towel for a moment to absorb any extra oil.

The mashed potato cakes are best eaten immediately. Plan to serve them hot off the pan with your preferred toppings.

Enjoy! **BCT**

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