

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!

continued on pg. 70



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

Kohm & Spychalla LLC
Minituber and FY1 Seed

www.kohm-spychalla.com

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**

ADVERTISERS INDEX

Advanced Farm Equipment, LLC.. 71
 AgCountry Farm Credit Services.. 36
 Allan Equipment Mfg. Ltd. 23
 Baginski Farms Inc. 31
 Big Iron Equipment..... 63
 Binfront Barriers 38
 Bula Potato Farms, Inc..... 46
 Bushmans' Inc. 3
 Central Door Solutions 41
 Compeer Financial..... 18
 Dagen Heritage Farms 39
 Ellips USA..... 17
 Fox Valley Technical College 30
 Gallenberg Farms 44
 GZA GeoEnvironmental 51
 Hancock Agricultural
 Research Station 48
 Heartland AG Systems 5
 Insight FS 64
 Jay-Mar, Inc..... 59
 John Miller Farms 25
 J.W. Mattek 13
 Kohm & Spychalla, LLC 69
 Lockwood Mfg. 19
 Montana Potato
 Advisory Committee 37
 Nelson's Vegetable
 Storage Systems Inc. 42
 North Central Irrigation 57
 North Dakota State Seed 62
 Nutrien Ag Solutions 60
 Nutrien Ag Solutions
 Great Lakes 49
 Oasis Irrigation 72
 Omex USA..... 34
 Oro Agri 11
 Progressive Ag 15
 R&H Machine, Inc..... 70
 Riesterer & Schnell 24
 Rietveld Equipment 2
 Rine Ridge Farms 9
 Roberts Irrigation 10
 Ron's Refrigeration 21
 Rural Mutual Insurance 61
 Sand County Equipment..... 35
 Schroeder Brothers Farms..... 7
 Sunnysdale Farms 55
 Swiderski Equipment 20
 T.I.P. 53
 Vantage North Central..... 45
 Verbruggen USA 43
 Vine Vest North 47
 Volm Companies..... 33
 WSPIA..... 32
 Wysocki Family of Companies 67



CHROME ALLOY WEAR PARTS

Proudly made in the USA!

R & H manufactures points with High Chrome Alloy that are designed to fit several different types and styles of rippers. R & H also manufactures a wide variety of shin guards to help protect your ripper shanks from excessive wear.



R & H MACHINE • 115 ROEDEL AVE • CALDWELL, ID
 1-800-321-6568 • www.rhmachine.com



Setting the Standard for Wear!