



Fried Mashed Potatoes



leftover mashed potatoes, chilled

vegetable oil for frying

1 c milk

1 egg

1 c flour

1 t baking powder

1 t salt

ranch dressing, barbecue sauce, or honey mustard sauce for dipping, optional

Using a 1-inch cookie scoop, form balls of cold mashed potatoes, packing tightly. Place in freezer until ready to fry. In large skillet or deep fat fryer, heat oil to 325-350°F. Meanwhile, beat milk and egg in medium bowl. Whisk in flour, baking powder and salt until smooth. Remove mashed potato balls from freezer. Dip each ball in batter, scraping off excess, and fry for 4-6 minutes or until golden, flipping once halfway through cooking time. Remove from oil and let cool on paper towels. Serve warm. Dip in ranch dressing, barbecue sauce, or honey mustard, if desired.