

## Side Dish

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# Potato Croquettes, Home Style

Ruth Bakalar

The Complete Potato Cookbook

**2 cups hot, freshly mashed, potatoes**

**2 tablespoons butter**

**1 egg yolk**

**onion salt, to taste**

**white pepper, to taste**

**1 teaspoon double-acting baking powder**

**1 egg**

**1 cup dry bread crumbs**

In a bowl, mix potatoes, butter and egg yolk.

Season to taste with onion salt and pepper.

Blend in baking powder. Spread mixture on a plate to cool.

Roll into balls or pear-shaped croquettes.

Dip balls into one egg beaten with a little water. Roll balls in dry bread crumbs.

Fry in deep fryer or skillet with 1/2-inch cooking oil until golden brown.

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Per Serving (excluding unknown items): 766 Calories; 39g Fat (45.9% calories from fat); 23g Protein; 80g Carbohydrate; 3g Dietary Fiber; 487mg Cholesterol; 1730mg Sodium. Exchanges: 5 Grain(Starch); 1 Lean Meat; 7 Fat; 0 Other Carbohydrates.