

# Crispy Mashed Potato & Stuffing Patties

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## Yield: 12 patties

2 eggs, lightly beaten  
2 tablespoons bacon, finely chopped  
1/4 teaspoon pepper  
2 cups leftover mashed potatoes  
2 cups leftover cooked turkey, chopped  
2 cups leftover stuffing  
2 tablespoons butter  
2 tablespoons canola oil

In a large bowl, whisk the eggs, onion and pepper. Stir in the potatoes, turkey and stuffing.

In a large skillet, heat the butter and oil over medium-high heat. Working in batches, drop the potato mixture by one-half cupfuls into the pan; press to flatten slightly. Fry for 4 to 5 minutes on each side or until golden brown and heated through. Drain on paper towels.

Per Serving (excluding unknown items): 764 Calories; 75g Fat (87.9% calories from fat); 22g Protein; 1g Carbohydrate; trace Dietary Fiber; 511mg Cholesterol; 846mg Sodium. Exchanges: 0 Grain(Starch); 3 Lean Meat; 13 Fat.

Start to Finish Time: 30 minutes

Leftovers, Side Dishes

## Per Serving Nutritional Analysis

Calories (kcal):	764
% Calories from Fat:	87.9%
% Calories from Carbohydrates:	0.7%
% Calories from Protein:	11.4%
Total Fat (g):	75g
Saturated Fat (g):	24g
Monounsaturated Fat (g):	33g
Polyunsaturated Fat (g):	12g
Cholesterol (mg):	511mg
Carbohydrate (g):	1g
Dietary Fiber (g):	trace
Protein (g):	22g

Vitamin B6 (mg):	.2mg
Vitamin B12 (mcg):	1.8mcg
Thiamin B1 (mg):	.3mg
Riboflavin B2 (mg):	.5mg
Folacin (mcg):	50mcg
Niacin (mg):	2mg
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

## Food Exchanges

Grain (Starch):	0
Lean Meat:	3

**Sodium (mg):** 846mg  
**Potassium (mg):** 292mg  
**Calcium (mg):** 65mg  
**Iron (mg):** 3mg  
**Zinc (mg):** 2mg  
**Vitamin C (mg):** 10mg  
**Vitamin A (i.u.):** 1356IU  
**Vitamin A (r.e.):** 354 1/2RE

**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 13  
**Other Carbohydrates:** 0

## Nutrition Facts

### Amount Per Serving

**Calories** 764 Calories from Fat: 671

### % Daily Values\*

<b>Total Fat</b>	75g	115%
Saturated Fat	24g	122%
<b>Cholesterol</b>	511mg	170%
<b>Sodium</b>	846mg	35%
<b>Total Carbohydrates</b>	1g	0%
Dietary Fiber	trace	1%
<b>Protein</b>	22g	

<b>Vitamin A</b>	27%
<b>Vitamin C</b>	17%
<b>Calcium</b>	6%
<b>Iron</b>	14%

\* Percent Daily Values are based on a 2000 calorie diet.