

Fried Mashed Potato Ball

炸土豆泥球

配料

- 2 杯冷土豆泥
- 5 根培根條，煮熟或弄碎或中式香腸 1 個大雞蛋，輕輕打打
- 3/4 杯切達干酪絲
- 1/2 杯切碎的蔥
- 1/2 杯乾麵包屑
- 1 湯匙米粉
- 鹽和胡椒粉調味
- 油

方法：

- 在煎鍋中用最小的熱量，將培根煎至酥脆，放涼，然後切成小塊。擱置
- 將土豆泥放在一個大碗裡；在室溫下靜置 30 分鐘。加入雞蛋，奶酪，培根或中式香腸，洋蔥和米粉。成形為 1 英寸球；滾麵包屑。靜置 15 分鐘。
- 在電煎鍋中，將 1 英寸的油加熱到 375°。一次幾個地炸土豆球，直到 2-1 / 2 至 3 分鐘變成金黃色。用開槽的勺子將紙巾擦掉以瀝乾。服務溫暖

Ingredient:

- 5 strips of bacon or Chinese Sausage
- 2 cups mashed potatoes
- 1 Large egg, lightly beaten
- 3/4 cup shredded Cheddar Cheese
- 1/2 cup chopped green onion
- 1/2 cup bread crumbs
- 1 tbp rice flour
- Salt and pepper to taste
- Oil for frying

Method:

- In a sautéed pan with minimum heat, pan-fried bacon until crispy, let it cook and break it into a small piece. Set aside
- Place cooled mashed potatoes in a large bowl, add in egg, cheese, bacon or Chinese Sausage, onion and rice flour. Shape into a balls. Roll in bread crumbs. Let stand for 15 minutes.
- In a large skillet heat oil to 375°F. Fry potatoes balls until golden brown. Removed to paper towels to drain.
- Served warm.