



Old Fashioned Potato Cakes

Recipe By KAITLYN BAKER

SERVES: 6

INGREDIENTS:

- ☐ 2 cups mashed potatoes
- ☐ 2 eggs
- ☐ 1 tbsp. fresh chives, *chopped*
- ☐ ½-1 cup flour
- ☐ 1 cup vegetable oil (enough to shallow fry potato cakes)
- ☐ ½ cup additional flour (to dredge your cakes in before frying)

DIRECTIONS:

- ☐ 1. In a large bowl combine mashed potatoes, eggs, chives, and flour. Add enough flour to form a patty. The mixture should be slightly sticky. Mix well.
- ☐ 2. Place about ½ cup of flour on a dish, form mixture into cakes and dredge in flour.
- ☐ 3. In a large skillet, heat oil on medium heat. Once the oil is hot, place the potato cakes in the oil and cook for a couple minutes on each side until golden brown.

This is the perfect way to utilize leftover mashed potatoes! They are easy to whip up but more importantly, they are delicious! I like to top my potato cakes with some sour cream, chopped bacon, and green onions!

Did you make this recipe?

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