

Potato Cakes by Lynn's Recipes



Lynn demonstrates a great way to use leftover mashed potatoes. This is a very easy recipe and you can use it as a side dish for most dinners.

Ingredients:

- 2 cups cold, leftover mashed potatoes
- 1 large egg
- ¼ cup all purpose or self rising flour
- 2 Tablespoons finely diced onion (optional)
- Vegetable Oil

Place the mashed potatoes and egg in a medium-size bowl and mix with a fork until well blended. Add the flour and onion, if using, and mix well. The mixture will be very stiff

Pour the oil into a large skillet to coat the bottom and heat it over medium heat. Line a plate with paper towels.

Working in batches, scoop out a heaping tablespoon of the potato mixture and carefully place it in the hot oil. Dip the back of the spoon into the oil and mash the potato mixture to flatten it to about ¼" thick. (Dipping the back of the spoon in the oil prevents the potatoes from sticking to it.) Continue adding spoonfuls of the mixture to the oil, being sure to leave enough space between them for flattening.

Fry the potato cakes until they are lightly browned on the bottom, 3 to 5 minutes. Flip them and lightly brown them on the other side, 2 to 3 minutes. Remove the potato cakes to the paper-towel-lined plate to drain. Keep them warm while you continue frying the remaining potato

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mixture. Serve warm.

You can serve these with ketchup, applesauce or sour cream, if desired.

Serves 4

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