

# Potato & Ham Croquettes

**1 CUP COOKED HAM (MINCED)**  
**1 1/2 CUPS MASHED POTATOES (SEASONED  
WITH BUTTER, SALT & PEPPER TO TASTE)**  
**2 EGGS (SEPERATED)**  
**DRY BREADCRUMBS**

In a saucepan combine ham and beaten egg-yolks and barely heat while stirring constantly. Add mashed potatoes. Take off heat. Butter hands and form mixture into balls about 1 1/2" in diameter. Roll in fine breadcrumbs, then into egg whites slightly beaten with 1/4 cup water, then into crumbs again.

Fry at 350 degrees in deep fat.

These will brown super-fast so make sure egg cooks while warming with ham. The center of croquette isn't in oil long enough to cook contents in the middle.

Everything should be cooked prior to frying.

*"These are so delicious and are better at room temperature!" - Tammy*

*Option: Other meats can be used.*