

## *Potato & Ham Croquettes*

**1 CUPFUL OF MINCED COOKED HAM**

**1 1/2 CUPS MASHED POTATOES (SEASONED WITH BUTTER, SALT & PEPPER TO TASTE)**

**2 EGGS**

**DRY BREADCRUMBS**

Combine the ham and beaten egg-yolks and barely heat while stirring constantly. Combine with mashed potatoes. Butter hands and form into balls about 1 ½" in diameter. Roll into fine breadcrumbs. Then into egg whites slightly beaten with ¼ cup water, then into crumbs again.

Fry at 390 F. in deep fat.

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

Everything should be cooked prior to frying.

**THESE ARE SO DELICIOUS AND ARE BETTER AT ROOM TEMPERATURE!** Great and other meats can be used.