

## Appetizer

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# Crab and Potato Balls

Classic Potato Dishes

**1 pound potatoes, cut into chunks**  
**3 tablespoons butter**  
**2 egg yolks**  
**1/2 cup Edam cheese, grated**  
**1 tablespoon fresh flat-leaf parsley, finely chopped**  
**1 onion, finely chopped**  
**2 cups crabmeat**  
**all-purpose flour, for coating**  
**1 egg, beaten**  
**1/2 cup dry white bread crumbs**  
**vegetable oil, for deep-frying**  
**salt and pepper to taste**

Cook the potatoes in boiling, salted water until tender. Drain and mash with 2 tablespoons of the butter, the egg yolks, cheese, parsley and seasoning. Set aside.

Heat the remaining butter in a small skillet and saute' the onion until soft, but not brown.

Transfer the onion to a bowl and let cool.

Add the crabmeat and mashed potato to the onion and combine well. Form into 30 small equal-size balls. Place on a baking sheet lined with parchment paper and refrigerate for at least 30 minutes.

Put the flour and bread crumbs in separate shallow dishes or on plates. Roll the balls in the flour, dip them in the beaten egg, and then coat evenly with the bread crumbs.

Half-fill a deep-fat fryer or saucepan with oil and heat to 375 degrees, or until a cube of bread browns in 40 seconds. Deep-fry the balls in batches for 5-6 minutes, until golden brown all over. Remove with a perforated spoon and drain on paper towels. Keep warm until all the balls have been cooked.

Serve garnished with lemon or lime wedges and spinach leaves.

Serving Ideas: Serve with a rich tomato sauce.

To garnish: lemon or lime wedges; spinach leaves.

Yield: 30 Balls

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Per Serving (excluding unknown items): 1134 Calories; 53g Fat (42.2% calories from fat); 72g Protein; 92g Carbohydrate; 9g Dietary Fiber; 941mg Cholesterol; 1259mg Sodium. Exchanges: 5 1/2 Grain(Starch); 8 Lean Meat; 1 1/2 Vegetable; 9 Fat.