

**Appetizer, Side Dish**

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# Hot Potato Balls

Ruth Bakalar

The Complete Potato Cookbook

**2 cups mashed potatoes**

**2 eggs, beaten**

**2 teaspoons milk**

**2 teaspoons onion, grated**

**1/4 cup (2 oz) Cheddar cheese, grated**

**1/2 cup dry bread crumbs**

**1/4 teaspoon chili powder**

**1/8 teaspoon dry mustard**

**salt and pepper to taste**

In a bowl, blend hot freshly-mashed potatoes with eggs, milk and onion.

In a separate bowl, mix the cheese and bread crumbs. Add 1/2 of cheese mixture to potatoes.

Add chili powder, dry mustard and salt and pepper to potato mixture; mix well. Set aside to cool.

Shape potato mixture into small balls. Roll balls in remaining cheese and crumb mixture.

Fry balls in deep fryer or skillet with deep hot vegetable oil until golden brown.

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Per Serving (excluding unknown items): 819 Calories; 32g Fat (35.3% calories from fat); 35g Protein; 97g Carbohydrate; 9g Dietary Fiber; 464mg Cholesterol; 1776mg Sodium. Exchanges: 6 Grain(Starch); 2 1/2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 4 1/2 Fat.