

Potato Swirls

*Elizabeth Pearson - San Antonio TX
CommunityTable.com - Relish Magazine*

Servings: 8

*4 cups mashed potatoes
2 egg yolks
1/2 teaspoon salt
1/4 teaspoon pepper
few tablespoons milk (as needed)*

Preheat the oven to 400 degrees.

Line a baking sheet with parchment paper.

In a large bowl, combine the mashed potatoes, egg yolks, salt and pepper. (If the mixture is too thick to pipe, stir in a few tablespoons of milk.) Spoon half of the potatoes into a large zip-top plastic bag. Cut off one corner of the bag to make a 3/4-inch opening.

Pipe the potatoes into three-inch closed-circle spiral mounds on the prepared pan, making about twelve. Coat generously with cooking spray.

Bake for about 30 minutes, until golden brown.

Repeat with the remaining potato mixture.

Per Serving (excluding unknown items): 98 Calories; 4g Fat (32.6% calories from fat); 3g Protein; 14g Carbohydrate; 2g Dietary Fiber; 55mg Cholesterol; 381mg Sodium. Exchanges: 1 Grain(Starch); 0 Lean Meat; 1/2 Fat.