

Loaded Mashed Potato Bites

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Preparation Time: 15 minutes

Cook Time: 10 minutes

3 cups mashed potatoes

1 1/2 cups sharp cheddar cheese, shredded

3/4 cup cooked bacon, crumbled

1/2 cup green onions, chopped

2 ounces Colby-Monterey Jack cheese, cut into 24 1/2-inch cubes

1/2 cup panko bread crumbs (Japanese)

1/2 cup grated Parmesan cheese

1/2 teaspoon salt

1/2 teaspoon pepper

2 large eggs, beaten

oil for deep-fat frying

In a large bowl, combine the potatoes, cheddar cheese, bacon and green onions. Divide into two dozen 1/4-cup portions. Shape each portion around a cheese cube to cover completely, forming a ball.

Refrigerate, covered, for at least 30 minutes.

In a shallow bowl, mix the bread crumbs, Parmesan cheese, salt and pepper.

Place the eggs in a separate shallow bowl. Dip the balls in the egg, then in the crumb mixture, patting to adhere.

In an electric skillet or deep fat fryer, heat the oil to 375 degrees. Fry the potato balls, a few at a time, until golden, about 2 minutes. Drain on paper towels.

Yield: 24 bites

Per Serving (excluding unknown items): 2553 Calories; 179g Fat (63.6% calories from fat); 139g Protein; 92g Carbohydrate; 13g Dietary Fiber; 797mg Cholesterol; 7320mg Sodium. Exchanges: 5 Grain(Starch); 17 1/2 Lean Meat; 1/2 Vegetable; 24 1/2 Fat.