

Mashed Potato Cakes -makes 8 cakes

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2.5 pounds russet potatoes, peeled, halved lengthwise, and sliced 1/4 inch thick
salt and pepper

1 ounce Parmesan cheese, grated (1/2 cup)

1/4 cup chopped fresh chives

1 large egg yolk

2 whole eggs

2 cups panko bread crumbs (I didn't end up using 2 whole cups)

1 cup vegetable oil (I didn't end up using the whole cup)

Place potatoes in a saucepan, cover with water one inch higher than potatoes, add 1 tablespoon salt, and stir to combine. Bring to boil over high heat; reduce to medium low and simmer until potatoes are tender enough to mash, 8-10 minutes.

Drain potatoes; return them to the saucepan; let cool for a few minutes.

Add Parmesan, chives, egg yolk, 3/4 teaspoon salt (I did not, as my potatoes were already pretty salty), and 1/4 teaspoon pepper. Using a potato masher, mash until smooth.

Transfer potatoes to a bowl; cover and refrigerate until cool, about an hour.

Beat two whole eggs together in a bowl or pie plate. Place panko in pie plate or other shallow dish.

Divide potatoes into eight portions, then form each portion into a cake about 3/4 inch thick. Dip cakes into egg mixture and then into panko mixture, one at a time. Gently press on the panko to make sure it sticks to the cake.

Place breaded cakes onto a plate. Line large plate with paper towels (for draining the cakes). Heat 1/2 cup oil in a large skillet and heat over medium high heat until the oil shimmers. Place four cakes in the skillet and cook 3-4 minutes, or until the panko is deep golden brown.

Use two spatulas to gently flip the cakes to the other side, and cook until that side is deep golden brown, about 3-4 minutes.

Transfer cooked cakes to the paper towel-lined plate, and repeat cooking process with remaining cakes. Serve with sour cream.