



Bacon-Wrapped Potato Croquettes

Croquettes are the perfect appetizer to serve at a party or family function where you want to make something that shows the appetizers weren't just an afterthought, or worse bought in! You can easily make a regular batch and a vegetarian batch by omitting the bacon, if you have vegetarian guests.

Ingredients:-

Quantities to server 4 as an appetizer / starter

1 pound mashed potatoes (about 3 cups)

10-12 slices bacon or prosciutto

8 oz. cabbage, shredded

3/4 cup cheddar cheese, grated

1 egg

1/4 teaspoon nutmeg, freshly grated

kosher salt and freshly ground pepper, to taste

all-purpose flour, for dredging

vegetable oil, for frying

Crushed black pepper

Method:-

- (1) Fill a small pan with 1-2 inches of water and bring to a boil.
- (2) Boil shredded cabbage for 15-16 minutes, or until tender.
- (3) Drain water and pat dry with paper towels or cook over low heat to reduce moisture.
- (4) In a large bowl, mix mashed potatoes with drained cabbage.
- (5) Add in egg and mix until thoroughly incorporated. Then add cheese, nutmeg, salt and pepper.
- (6) Divide potato cabbage mixture into even sections, form into patties and chill in the fridge for 1-2 hours.
- (7) Set up a shallow bowl with enough flour to thoroughly coat all the croquettes and heat 1/2-1 inch of oil in a deep pan until it reaches 160 F.
- (8) Dredge all croquettes in flour, making sure to coat them completely. Then wrap a slice of bacon around each one and attach with wooden toothpicks or cocktail sticks.
- (9) Carefully slide the croquettes into the hot oil, leaving enough space so they don't touch.
- (10) Cook each side for about 3 minutes, or until crisp and golden brown and cooked through.
- (11) Move croquettes to a paper towel-lined plate and let drain.
- (12) Remove toothpicks.
- (13) Sprinkle with crushed black pepper.