

Potato Croquettes

Courtesy of: www.thebetterhomelife.com

Ingredients:

- 4 pounds of russet potatoes, peeled and cut into 2 inch pieces
- 5 Tablespoons butter
- 1 medium onion, diced
- 8 ounces shredded cheddar cheese
- 1.5 cups panko bread crumbs
- 1 teaspoon smoked paprika
- salt and pepper to taste

Instructions:

First boil the potatoes until they break apart easily with a fork, drain the water.

Meanwhile, sauté the onion in 1 tablespoon of the butter.

Place the warm potatoes in a mixing bowl along with the remaining butter, cheddar cheese and salt and pepper. Use a hand mixer to blend well.

Add the sauteed onions and continue to blend until smooth and creamy.

Measure out approximately 1/2 cup of the mixture and roll it into a ball. Continue to roll the balls until all of the mixture is used up.

Pour the panko bread crumb on a plate. Roll each potato ball into the crumbs until well coated. Flatten each ball slightly and place it on a parchment lined sheet pan.

Sprinkle each croquette with smoked paprika. Preheat the oven to 375 degrees F and bake for 20-25 minutes or until the croquettes are lightly browned and crispy.

Serve with sour cream.