

LEFT OVER CHICKEN AND MASHED POTATO FRITTERS



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- 1 cup mashed potatoes
- 1 1/2 cups chopped cooked chicken cubed
- 1/2 cup shredded parmesan/cheddar cheese
- 1 large egg, lightly beaten
- sour cream
- 1 teaspoon salt
- 1/2 teaspoon dried thyme
- 1/2 teaspoon garlic powder
- 1/2 teaspoon pepper
- 1/4 teaspoon grated fresh lemon rind
- 2/3 cup fine dry breadcrumbs
- vegetable oil, for frying

Stir together mashed potatoes, chicken, Parmesan/cheddar cheese, egg, just enough sour cream to form a stiff mixture, salt, dried thyme, garlic powder, pepper, and grated fresh lemon rind. Chill mixture 1 hour. Shape into 2" balls.

Place dry breadcrumbs in a shallow dish. Roll balls in breadcrumbs, coating evenly.

Pour oil to a depth saucepan; heat to 190 degrees C. Fry fritters in batches, 2 minutes or until golden brown. Drain on wire racks on paper towels, and serve immediately. Serve with sweet chilli sauce or mayonnaise.

Recipe: Elize de Kock. (Adapted from Sharon)