

LOADED MASH POTATO FRITTERS



LOADED MASH POTATO FRITTERS

'n Heerlike gereg saam met braaivleis, vis, vark, hoender of sommer net vir die lekker.

2 cups cooked mashed potato

1/2 cup grated cheese

2/3 cup flour

2 eggs, lightly beaten

2 deseeded green chillies

1 teaspoon salt

pepper to taste

2 tablespoons chopped chives or spring onion

olive oil or butter for frying

Mix all ingredients together.

Heat up a non stick fry pan on high.

Add oil or butter.

Spoon around 2 tablespoons of mash mixture for each fritter.

Fry about 1 min until golden brown, then turn over with spatula.

NOTE: You can make them as big or small as you like. (I tried to make 12)

Cook in batches of 4 at a time.

Serve immediately with sour cream on the side.

Recipe and photo: Elize de Kock