

Cream puff potatoes

½ cup milk
½ cup flour
2 eggs
Pinch of salt
10 oz of baked potatoes, mashed
oil for frying
Parsley for garnish
¼ cup finely chopped chives.

Bring milk and butter to a boil, add flour and remove from heat. Stir until a dough forms. Cool to room temperature before adding eggs. Beat each egg one at a time until thoroughly incorporated. Take the peeled baked potatoes and mash thoroughly until smooth. (I put the potatoes through a ricer so they are consistent) add the salt and the chives and then combine with the dough until incorporated.

Heat the oil to 350Degrees

Drop the potato dough mixture into the oil by the teaspoon. They will turn golden brown and puff up. You may have to turn but they usually flip themselves. Sprinkle with fresh parsley before serving. (some people like to sprinkle with seasoned salt when they come out of the oil.

I like to make a dip with scallions, sour cream a sprinkle of chili powder and crumbled bacon to go with these treats. (my friends like diced jalapeno in the dip for a kick but that is up to you.) This recipe will make about a dozen puffs. You will find that once you introduce these to your friends they will always want more.