

## SWEET POTATO TATER TOTS (CROQUETTES)

### INGREDIENTS

3 cups sweet potatoes, cooked, mashed and cooled completely  
2 tablespoons butter, melted  
2 eggs  
salt and pepper to taste  
1/2 cup all purpose flour  
3 eggs (beaten for egg wash)  
1 1/2 cups bread crumbs  
oil for frying

### DIRECTIONS

Heat oil on a deep frying pan or deep fryer to about 360F.

In a large bowl thoroughly mix together the sweet potatoes, butter, salt and pepper and 2 eggs. Shape the mixture into croquettes (small rolls) and cool in fridge for 15-20 minutes. Roll the croquettes in the flour, then the egg wash, and then in bread crumbs.

Fry the croquettes in oil until golden (a couple minutes per side). Be careful not to burn. Remove from the oil and drain excess oil on paper towels. Serve warm, ketchup and mayonnaise optional.