

BLUE POTATO CROQUETTES WITH GARLIC AIOLI DIPPING SAUCE

INGREDIENTS

1 tablespoons milk
1/2 teaspoon chopped green onion
1 egg yolks, beaten
2 tablespoons all-purpose flour
2 cups mashed blue potatoes
salt and pepper to taste

1 egg, beaten
2 cups panko bread crumbs
Vegetable oil, enough to fill pan 1/2-inch

DIRECTIONS

Combine milk, salt, pepper, chopped onion, beaten egg yolks and flour with the mashed potatoes. Shape into 2 inch balls and chill in the refrigerator for at least 1 hour.

Heat oil in a heavy-bottomed dutch oven or pan to 350F.

Dip each of the potato balls in the beaten egg, then roll through bread crumbs. Fry each croquette in shallow oil until brown on all sides. Cook in small batches, giving each croquette at least 2 inches of space around it to not overcrowd the pan. This prevents the croquettes from crumbling while frying. Serve immediately while still hot.

GARLIC AIOLI

INGREDIENTS

3 garlic cloves, chopped
1 large egg
1 tablespoon freshly squeezed lemon juice
1 tablespoon chopped fresh parsley
1/2 cup olive oil
salt and pepper to taste

DIRECTIONS

Combine the garlic, egg, lemon juice, parsley, salt and pepper in a food processor and set to puree. Add the oil in a slow stream and continue to process until the mixture has formed a thick emulsion.