

Chef Feker's Mashed Potato Cakes

Ingredients

2 cups chilled mashed potatoes (no milk or butter when you make them)
¼ cup roasted garlic
2 Tbsps vegetable oil
2 Tbsps unsalted butter
½ cup all-purpose flour, for dredging
1 Tbsp fresh herbs consisting of rosemary, oregano and basil
1½ tsps kosher salt
¼ tsp freshly ground white pepper

Directions

Mix the garlic, fresh herbs and the mashed potatoes and divide the mixture into ten equal portions. Use ice cream scoop or your hands to form ½ inch thick patties.

Heat the oil with the butter in a large nonstick skillet over medium-high heat until almost smoking.

Mix the flour with the salt and pepper in a pie plate. Coat the potato patties in the flour mixture.

Add the potato cakes to the pan and reduce the heat to medium-low. Cook until they have formed a golden crust, about 15 to 20 minutes. Peek underneath using a spatula before turning. Turn and cook the other side until golden brown, about 15 minutes. Season with additional salt and pepper and serve hot.

About Chef Michael Feker

Michael Feker is a passionate man who spreads that passion and joy of cooking and eating healthy meals through his roles as chef, restaurateur, television personality, culinary schoolteacher, culinary director and consultant, caterer, and cooking demonstration chef. Meet Chef Feker www.cheffeker.com and learn about his two restaurants, Zesti and Il Mito.



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