Fried Potato Cakes

Delicious with an English fry-up breakfast!

Ingredients

- 1 cup mashed potatoes; leftover cold, preferably made with ricotta cheese
- 1 egg; beaten
- 2 tbsp flour
- 1 small onion; chopped fine
- salt & pepper; to taste
- oil; for frying

Instructions

1. In medium size bowl, beat the egg. Add the cold potatoes, chopped onion, flour and seasonings. Mix well. If mixture seems too thick, add a small amount of milk to make mixture the consistence of peanut butter (thick, not as runny as pancake batter).
2. Put approximately 1/4 cup oil in large skillet over medium heat and allow to heat pan before adding the mixture.
3. When heated, use a serving spoon and drop a spoonful of mixture into the hot oil. Leave a little space between each to allow browning and make it easier to turn each one over.
4. As each one browns on bottom, turn over and brown the other side. Do not rush the browning so the inside will have sufficient time to cook thoroughly. Medium to dark brown is best.
5. Remove from oil and place on paper towels to drain. Serve warm.

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