

potato puff cakes

for the beer batter recipe see recipe card in sauces section

for the mashed potatoes recipe see recipe card in vegetable/side section , just exchange the chives with shallots, add 2 cloves minced garlic and 1/4 cup chopped fresh parsley.

for the caramelized onion see recipe card in sauces section

after you've made your mashed potatoes and they have cooled a bit, you want to create 1 inch thick and 3 inches in diameter, "cakes." lay each cake down on a parchment covered cookie sheet. put in refrigerator and keep there for approximately 1-2 hours, or until ready to coat and fry. (you want to get them pretty cold so that they will maintain their shape in the deep-frying process). if you want, you can freeze them as well...the key is to get them pretty cold.

ready for frying? ok, heat oil to 375 degrees, coat a cake one at a time in the beer batter and lay into the deep fryer, very gently. fry for about 5-6 minutes, or until golden brown. remove from fryer and set upon a towel to absorb excess oil.

top with a dollop of dairy-free sour cream and the caramelized onions. serve with veggie medley (see recipe card).

enjoy