

# Potato Cakes

## Ingredients:

- 2 c. mashed potatoes
- 1/2 c. flour
- 1 onion, *finely chopped*
- 2 cloves garlic, *minced*
- 1-2 eggs
- salt and pepper to taste
- butter or oil for frying -*you can use bacon grease too if you have any*

## Directions:

Combine all the ingredients into a thick batter. *Use 1 egg to start and add another if you need it to be a little thinner.*

Heat the butter or oil over medium heat.

Drop the batter by large spoonfuls into the hot oil.

Fry for about 5 minutes per side until golden brown.

Place on a paper towel-lined plate to drain off some of the excess grease.

Serve hot.

Can be served with sour cream, shredded cheese, and bacon bits, if desired.

## *Add-Ins:*

*Try one of these or combine a couple for a special treat.*

- 1-2 c. cooked and shredded turkey or chicken
- 1-2 c. leftover stuffing
- 1 c. leftover veggies
- 1-2 c. chopped ham
- 1 c. shredded cheese
- 6 slices bacon, crumbled