



If you are ever a bit too generous with the spuds and end up with some mashed Potato left over this is a great way to make us of them.

Ingredients:-

Cooked mashed potato
Grated cheese
Flour (Gluten free in our case)
2 Eggs lightly beaten
Salt and Pepper to taste
Chopped Spring Onion
Oil for frying

Method:-

- (1) Mix all the ingredients adding extra flour if the mixture seems a bit wet to form.
- (2) Flour a board and pop your mixture on the flour.
- (3) Lightly sprinkle the top with flour and then pat out to a thickness of about 1cm.
- (4) Cut into disks. We haven't got a cutting so I just use a glass!
- (5) Add Oil to a frying pan and place over a medium heat.
- (6) Fry gently on both sides.

We enjoyed these as a side with slow roast spare Ribs and Coleslaw.