

TIM FARMER'S COUNTRY KITCHEN

TATER TUMBLEWEEDS

2 cups shredded potatoes

1 tablespoon flour

3/4 tablespoon chives

Dash garlic powder

Dash onion powder

Dash of smoked paprika

Mix together all ingredients in large bowl until combined. Using ice cream scoop or melon baller, press potatoes firmly inside to form a ball. Drop in hot peanut oil (340 degrees) and cook until golden brown. Drain on paper towel.

