

# TIM FARMER'S COUNTRY KITCHEN

## POTATO STICKS

*Mashed potatoes*

*1 egg yolk*

*1/4 onion, minced*

*Salt*

*Pepper*

*1 egg + 2 tablespoons water*

*Flour*

*Breadcrumbs*



Mix together leftover mashed potatoes and egg yolk until smooth. Stir in onion and season with salt and pepper. In separate bowl, beat egg and water together until smooth. Roll mashed potatoes into sticks and dip in flour, then the egg mixture. Coat with breadcrumbs and add to oil in hot skillet. Brown on all sides, remove and drain on paper towel. Serve immediately.