

Potato Rissoles

Ingredients

Mashed potatoes, salt and pepper to taste; when liked, a very little minced parsley, egg, and bread crumbs.
[Illustration: POTATO RISSOLES.]

Method

Boil and mash the potatoes by recipe No. 1145; add a seasoning of pepper and salt, and, when liked, a little minced parsley. Roll the potatoes into small balls, cover them with egg and bread crumbs, and fry in hot lard for about 10 minutes; let them drain before the fire, dish them on a napkin, and serve. _Time_,--10 minutes to fry the rissoles.

Source: Mrs Beeton's Book of Household Management (1861)

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