



# Mashed Potato Croquettes with Gravy Dipping Sauce

SERVES 8

## Ingredients

2 baking potatoes

1/2 stick of butter

1 teaspoon of Dijon mustard

salt/pepper to taste

3 eggs

1/4 cup of flour, plus more for dredging

1 cup of panko bread crumbs

1 packet instant gravy

1/2 teaspoon of rubbed Sage

## Instructions

To make the make the mashed potatoes:

Peel and cut the potatoes. Place in a medium sized pot and cover with cold water. Sprinkle in about a teaspoon of salt to flavor the water. Bring the potatoes to a boil and cook until fork tender. Drain off the water

Add in the butter, mustard and another sprinkle of salt and pepper. Beat with a mixer

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until smooth. Cool completely.

Add in one egg and 1/4 cup of flour to the mashed potatoes. Mix to combine. Refrigerate for at least two hours.

Using a large spoon or ice cream scoop, spoon a little bit of mashed potatoes into your hand and create a ball. Place on a baking sheet. Repeat with the remaining mashed potatoes. Return to the refrigerator for about 30 minutes

Preheat the oven to 400. Prepare the dredging elements. Whisk the 2 eggs in a shallow bowl, place about 1/2 cup of flour in another and the panko crumbs in a 3rd bowl.

Roll the croquettes in the egg, then roll in the flour. Dip them in the egg again and then roll in the panko crumbs. Repeat until all the croquettes have been breaded. Bake at 400 for 15-20 minutes until they are golden brown

To make the gravy dipping sauce:

Make the gravy according to the package directions and add in the rubbed sage. Keep the sauce warm.

Serve the croquettes on a platter with the warm dipping sauce

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