Mashed Potato and Gravy Bombs

Ingredients

• 2 cups mashed potatoes, chilled
• 1/2 cup gravy
• 1/2 cup flour
• 1/2 cup plain breadcrumbs
• 1/2 cup parmesan cheese, grated
• 1 egg, beaten
• 1/2 cup cream cheese
• 1/4 teaspoon garlic powder
• 1/4 teaspoon cayenne pepper
• Salt and pepper, to taste
• Vegetable oil, for frying

Directions

1. Pour gravy into an icecube tray and freeze until solid, 1-2 hours, or overnight.
2. Remove from freezer and cut each cube into 3-4 smaller pieces, if using a large ice cube tray.
3. Set up a breading station by placing flour, eggs, and breadcrumbs into three separate bowls.
4. In a large bowl, mix together mashed potatoes, cream cheese, parmesan, garlic powder, cayenne, salt, and pepper.
5. Wrap 2-3 tablespoons of potato mixture around one gravy cube. Roll each ball in flour, then dredge in egg mixture, and lastly bread crumbs. Repeat with remaining potatoes and gravy cubes.
6. In a large pot or skillet, heat 3-4 inches of vegetable oil to 375ºF.
7. Making sure to not overcrowd the pan, fry potato bombs in batches for 3-5 minutes, or until golden brown.
8. Transfer with a slotted spoon to a paper towel-lined dish and let drain.
9. Serve immediately and enjoy!

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