

Victorian Potato Rissoles

Ingredients

potatoes
water
salt
black pepper
parsley
egg
bread crumbs
oil

Cooking Utensils

knife and cutting board
peeler
mixing bowl
potato masher
cookpot **or** microwave-safe bowl
bowl
fork **or** eggbeater
plate
frying pan
2 plates
large spoon
paper towels
slotted spoon

Serving Utensils

serving plate
serving tongs

This dish is seasoned to taste. Mince some parsley. Beat the egg in a bowl. Prepare the bread crumbs and place them on a plate. Cover a plate with paper towels. Cook the potatoes in boiling water in a cookpot on the stove over medium high heat, or in a microwave-safe dish in a microwave oven on high. Remember to prick the potatoes all over with a knife or fork before cooking them in a microwave oven. Peel the potatoes and mash them in the mixing bowl with a little parsley, salt, and pepper. The mashed potatoes should be of a dry consistency. Roll the mashed potatoes into balls. The dish can be prepared up to this point in advance. Heat the oil in the frying pan on the stove over medium heat. Dip the rissoles in the egg and then roll them in the bread crumbs. Fry the rissoles in the oil about 10 minutes or until golden brown on all sides. Remove the rissoles from the pan with a slotted spoon and let them drain on a plate covered with paper towels. Place the rissoles on the serving plate and serve hot.