

# Betty's Simple Shredded Potato Patties



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In this video, Betty demonstrates how to make Shredded Potato Patties. These are an interesting departure from the standard potato cakes made from leftover mashed potatoes (which you will also find in bettyskitchen).

## Ingredients:

6 medium-sized potatoes, peeled  
1 teaspoon salt, for boiling potatoes  
freshly ground sea salt, to taste  
freshly ground peppercorns, to taste  
dash of ground red pepper, to taste (optional)  
2 tablespoons butter, melted and cooled  
2 eggs, well-beaten  
¼ cup self-rising cornmeal mix (You may substitute cornmeal or flour if you don't have cornmeal mix.)  
peanut oil for frying

Place 6 whole, medium-sized, peeled potatoes in a pot with enough boiling water to cover them, leaving room for the water to bubble. Add 1 teaspoon salt. Cook potatoes about 12 to 15 minutes, until crisp-tender. Do not overcook. Drain. Cover with plastic wrap and refrigerate overnight. The next day, use a kitchen shredder to shred the chilled potatoes. Add freshly ground sea salt and freshly ground peppercorns, to taste. Sprinkle a dash of ground red pepper or top, to taste (optional). Add 2 tablespoons melted butter, 2 well-beaten eggs, and ¼ cup self-rising cornmeal mix. Fold gently, until all ingredients are combined. Pour peanut oil into a heavy skillet, just enough to generously coat the bottom. Place the oil over medium heat. Meanwhile, form potato mixture into potato patties. Place the patties into the heated peanut oil in a single layer. Fry over medium heat until the under side is brown. Turn, and brown the other side. When both sides are brown, remove from skillet and place on a platter with paper toweling to drain. Continue this procedure until all patties are browned and drained. Remove from platter and place on a nice serving dish. Serve immediately—while hot! These are crunchy and crusty on the outside and full of flavor on the inside! I hope you enjoy them! --Betty ☐