

RECIPE CARD

BY CHEF *TYLER JOHNS*

LOADED BAKED POTATO CROQUETTES

INGREDIENTS

Mustard Crema:

- 1 cup sour cream
- 1 teaspoon
Worcestershire sauce
- ½ cup plain yogurt
- 1 clove garlic, minced
- 1 tablespoon whole
grain mustard
- 1 tablespoon
lemon juice
- 1 tablespoon
horseradish

Croquette Mix:

- 2 large egg yolks
- 2 cups mashed
potato (cold)
- ½ cup cheddar
cheese, shredded
- ½ cup bacon bits
- ¼ cup sour cream
- 2 tablespoons green
onion, sliced thin
- 1 tablespoon all-
purpose flour
- Salt and pepper to
taste

Breading:

- 4 large eggs, beaten
- 2 cups panko breadcrumbs

Frying:

- 2 quarts vegetable oil

PROCEDURES

1. Mix egg yolks, potatoes, cheddar, bacon, sour cream, green onion, flour, salt, and pepper in a large bowl until fully combined. Taste and adjust seasoning as needed. Roll the mixture into walnut-size balls and chill in the fridge until firm, about 1 hour.
2. For the mustard crema, combine all listed ingredients in a bowl and mix until fully combined. Keep refrigerated until ready to use.
3. Place your beaten eggs and panko in separate bowls. Once the croquettes are chilled, roll each one in the egg wash, then in the breadcrumbs. Make sure every surface is coated. If any spots are missing breadcrumbs, dip back into the egg wash and breadcrumbs for a double coat.
4. With your oil at 350°F, gently lower the croquettes into the oil. Fry until golden brown and crispy, about 2 minutes. Remove from the oil and drain on paper towels.
5. Let rest for 2–3 minutes, then serve with the mustard crema and enjoy.