Potato Balls

Makes about 20

Beef Filling Ingredients

- ½ onion finely chopped
- 2 garlic cloves finely chopped
- ½ red bell pepper finely chopped
- ½ pound ground beef
- 1 jalapeno pepper, chopped
- 1 ½ teaspoon ground cumin
- ¾ teaspoon cayenne pepper
- ½ teaspoon pepper
- 6 tablespoon tomato sauce
- 2 green olives chopped, optional

Potato Balls

- 5 large Yukon gold potatoes salted, boiled and mashed
- ¼ - ½ cup milk
- 2 eggs beaten with a tablespoon of water
- ½ cup all purpose flour
- 1 cup bread crumbs or panko

Steps

1. Boil potatoes in salted water until fork tender, Peel the skin and mash them well with a few tablespoon of milk at a time until very smooth and fluffy (it shouldn't be too sticky so be careful with the milk). Be sure to add enough salt to the mashed potato. Taste for seasoning.

2. In a saucepan, saute onion and peppers for a few minutes until soft and translucent.

3. Add the ground beef and stir until beef has browned. Add in the spices and stir for a minute.

5. Next, pour in the tomato sauce and let simmer for five minutes. The meat filling should not have too much sauce otherwise it's too hard to fill the potatoes.

6. To make the potato balls, take about two ounces of mashed potatoes and flatten it in the palm of your hand in a disk

7. Now take about a teaspoon of meat filling and place in the center of the flattened potato disk. Make sure you don't add too much filling because you need to wrap the filling inside the mashed potato.

8. Slowly take the edges of the potato and pull them over the filling and smooth it into a ball. If your filling is not covered, just take a little bit of mashed potato and glue it onto the filling.

9. Now take each ball, dredge it in flour, dip it in egg and finally coat it generously in panko/bread crumbs.

10. Once all the balls are coated, chill in the fridge for at least an hour to ensure they don't fall apart while frying. (You can also prep them a day in advance up to this point).

11. Once ready, deep fry them until golden brown.

12. Drain on paper towels and enjoy! This makes 20 medium-sized potato balls.