**Potato Croquettes**

**Ingredients:**

4 potatoes

4 oz. butter

¼ cup milk

3 eggs

6 oz. bacon

Salt and pepper to taste

½ cup sour cream

1 cup shredded cheddar cheese

3 scallions, greens only, sliced

**Breading:**

1 cup flour

4 eggs, beaten

2 cups panko bread crumbs

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.
2. Cut the potatoes into 8 pieces. Put them in a large pot, cover with water, and boil until tender.
3. Drain the potatoes and put in a bowl.

**Day 2:**

1. Cook the bacon, drain the fat, and crumble it up.
2. Bring the milk and butter to a simmer on the stove top.
3. Pour into the bowl with the potatoes and mash the potatoes.
4. Add the bacon, sour cream, cheese, scallions, eggs, and salt and pepper.
5. Wrap and put back in the cooler.

**Day 3:**

1. In a large pot, heat the oil over medium high heat until it reaches 375º.
2. Take the cold potato mix and form into medium sized patties. Make sure not to overwork it or it will start to get warm and difficult to work with.
3. Coat the patties with flour.
4. Dip them in the beaten eggs.
5. Coat with bread crumbs.
6. Fry in the hot oil until they are GBD and float.
7. Enjoy.