

## How to Make Potato Croquettes

**P**UT two cupfuls of mashed potatoes into a saucepan; add two tablespoonfuls of hot milk, the yolks of two eggs, beaten, a tablespoonful of chopped parsley, a teaspoonful of onion juice, a grating of nutmeg, a level teaspoonful of salt; mix all well together over the fire; take from the fire; when cool form into croquettes. Beat one egg with a tablespoonful of water; dip the croquettes in this; roll quickly in breadcrumbs and fry in deep, hot fat. Drain on brown paper. Garnish with parsley and serve as soon as possible after they are fried.

Sweet potato croquettes may be made from cold left-over sweet potatoes, adding simply a little butter and salt.