



Sweet Potato Cajun Fritters

Ingredients:

4 to 5 sweet potatoes (about 3 1/2 pounds)
2 large egg yolks
1/4 pound tasso ham, finely chopped
7 ounces shredded sharp Cheddar cheese
2 teaspoons Cajun seasoning
1 1/2 teaspoons kosher salt
1/2 teaspoon ground black pepper
2 cups pastry flour
3 large eggs, beaten
3 cups Japanese bread crumbs (panko)
Vegetable oil, for frying
Garnish: Creole mustard

Instructions:

1. Preheat oven to 400°. On a rimmed baking sheet, roast sweet potatoes until tender, about 1 hour.
2. While sweet potatoes are still warm, peel and pass them through a food mill into a large bowl. Add egg yolks, tasso, cheese, Cajun seasoning, salt, and pepper. Using a spatula, gently combine.
3. Using a small ice cream scoop, scoop mixture onto a parchment-lined baking sheet. Prepare 3 shallow bowls of pastry flour, egg, and panko. Roll each sweet potato ball in flour, egg, and bread crumbs, and place on a parchment-lined baking sheet. Freeze overnight.
4. In a large Dutch oven, pour oil to a depth of 4 inches, and heat over medium-high heat until a deep-fry or candy thermometer reads 325°. Add sweet potato balls, in batches, and cook until golden brown, about 4 to 6 minutes. Drain on paper towels. Serve with Creole mustard, if desired.

Servings: 10