Smoked Cheddar Potato Cakes

Yield: 60 each 3 oz cakes

Ingredients:

- 10 lbs Reser's® Shredded Potatoes (71117.14433)
- 16 Eggs
- 4 cups smoked Cheddar cheese, shredded
- 2 cups Parmesan cheese, grated
- 4 tsp Ground black pepper
- 1/4 cup Kosher salt
- 4 cups All-purpose flour
- 1/2 cup Canola oil

Directions:

1. Whisk eggs in a bowl with salt and pepper.
2. Fold in Reser's Shredded Potatoes and cheeses until well mixed.
3. Sprinkle flour over the potato mixture and incorporate with a spoon.
4. Let the mixture rest for 15 minutes at room temperature.
5. Form into 1/3 cup balls and flatten with the palm of the hand.
6. Heat griddle to 325°F until oil starts to shimmer, and cook cakes until browned on the first side (2-3 minutes), then flip over and brown on the other side (another 2-3 minutes).
7. Keep finished cakes on a sheet pan in a 200°F oven until the batch is finished.
8. Serve 3 per plate for an appetizer with sour cream.

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