



# Masala Potato Cakes

**MAKES about 20**

Masala refers to a spice mixture used in meats, legumes, and vegetables in Indian cooking. Garam masala is a mixture of many different spices. It is best when it's freshly made, but if you use the bottled garam masala be sure it still has a pungent aroma. These potato cakes, flavored with garam masala, are a great use for leftover mashed potatoes, and they're wonderful party appetizers. Each cake is crispy on the outside and pillowy soft on the inside with a burst of flavor and a little heat from the chile. I serve them topped with a dollop of plain yogurt.

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## INGREDIENTS

1 ½ pounds russet potatoes	3 eggs
2 teaspoons garam masala	1 ½ cups panko breadcrumbs
1 jalapeno, seeded and minced	2 cups vegetable oil
1 teaspoon kosher salt	¼ cup plain yogurt

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## PROCESS:

Peel potatoes and cut into quarters. Place in a medium saucepan and cover with water. Place pan over high heat and bring to a boil. Reduce heat and simmer for 20 minutes, until potatoes are tender when pricked with a fork. Strain through a sieve and return potatoes to the pan. Mash with a potato masher or pass through a food mill into a medium bowl.

Add garam masala, jalapeno, salt, and 1 egg and stir to combine. Form into golf ball-size balls and put on a baking sheet. In a small bowl, beat 2 eggs. In another small bowl, add the breadcrumbs. Roll each potato ball into the egg and then in the breadcrumbs. Place back on baking sheet. In a 10" saucepan, add the oil and place over medium high heat until it reaches 365 degrees with a candy thermometer.

Place 4 or 5 balls into the hot oil and fry until golden, about 1 minute. Turn and brown undersides for another 1-2 minutes. Remove to a plate lined with paper towels. Top with a dollop of yogurt and serve.