

Surprise Potato Balls

This playfully named recipe most certainly makes an otherwise rather ordinary potato become that little bit more appealing, especially in wartime Britain. This is simply a wartime take on the well-loved potato croquet.

Ingredients:

- 1 lb cooked potato
- 1 large carrot, grated
- 1 teaspoon chopped parsley
- A little sweet pickle
- Salt and pepper
- A few teaspoons of milk, if necessary
- Browned breadcrumbs

Method

1. Cook the potatoes and beat them well with a fork. Add the grated carrot, parsley, salt and pepper. Use a little milk, if necessary, to bind the mixture, but do not make it wet. Form into balls.
2. Make a hole in each ball, drop in a small spoonful of pickle and close the hole. Roll in the breadcrumbs, place on a greased baking sheet, and cover with a margarine paper. Bake in a really hot oven for 15-20 minutes. Serve piping hot with good gravy.