



Recipe Category: Appetizers - 2013 Contest Finalist

Yield: 6 servings

Prep Time: 15 minutes

Cook Time: 30 minutes

Bacon and Potato Fritters with Spiced Honey Crème Fraîche Sauce

INGREDIENTS

- 1 1/4 cups of water
- 2 tbsp. butter
- 2/3 cup **Hungry Jack**® Instant Redskin & Yukon Gold Mashed Potato Flakes
- 2/3 cup of milk
- 1/2 tsp. salt
- 1/4 lb crisp cooked bacon, chopped
- 1/4 cup sour cream
- 1/2 cup grated sharp cheddar cheese
- 1 egg
- Salt and freshly ground black pepper
- 1 cup **Hungry Jack** Instant Redskin & Yukon Gold Mashed Potato Flakes
- Canola oil, for frying
- 1/2 cup crème fraîche
- 1/4 cup honey
- 1/2 tsp. cayenne pepper

Directions

1. Heat water, butter, and salt to boiling in saucepan.
2. Remove from heat. Stir in milk and potato flakes with fork until potatoes are well combined.

3. Combine prepared potatoes with the chopped bacon, sour cream, cheddar cheese and egg until thoroughly incorporated.
4. Add salt and pepper to taste.
5. Pour the additional dried potato flakes into a shallow dish.
6. With a teaspoon, add spoonfuls of the potato mixture onto the potato flakes. Roll in the potato flakes so each mashed potato ball gets thoroughly coated (approximately 1 inch in diameter).
7. Set the coated potato balls aside on a plate and repeat with the rest of the potato mixture.
8. In a medium pot over medium-high heat, add approximately 2 inches of canola oil. Heat oil to 375 degrees.
9. Fry the potato fritters a few at a time.
10. Once they are golden brown on all sides, remove with a slotted spoon and place them on a paper towel-lined plate to drain excess oil.
11. Repeat until all the fritters are fried.
12. Place all completed fritters in a 400 degree oven, uncovered, for about 5 minutes, until they are heated through and crisp.
13. Mix crème fraîche, honey and cayenne together.
14. Serve on a platter with dipping sauce in the center.

