



Mankanshoku Anything-Goes Croquettes (Potato Croquettes)	
Category:	Appetizer
Prep time:	10min
Cook time:	10min
Serving(s):	5-6 croquettes depending on size
Ingredients	Method
<u>Potato Croquettes*</u> around 1lb(500g) russet potatoes, peeled and diced ½ small carrot, diced 1 small yellow onions, diced 1 boiled egg, diced salt & pepper to taste	<u>Preparation</u> 1. Boil an egg. 2. Cook the potatoes in boiling water for about 10 minutes or until softened. While the potatoes are cooking, finely chop the carrot, onion, and boiled egg.

1 tbsp olive oil
oil for frying, as needed

***Note:** This simple recipe can be made very cheaply and also very customizable, especially if you have any leftover vegetables lying around. Simply chop up your ingredients and add them to the mashed potato mix, but it's important to make sure the mixture holds when you shape them! More potatoes can be added to adjust the texture.

In the anime, Sukuyo used any ingredients they had on hand and had various wacky things stuffed in the croquettes, including and not limited to: a whole boiled egg, fish, octopus wiener, etc!

For Coating

all purpose flour, as needed
2 large eggs
panko breadcrumbs, as needed

3. In a pan, sauté diced carrots and onion with 1 tbsp of olive oil until the onions are slightly translucent.
4. Once the potatoes are done, transfer into a bowl and mash with a fork or potato masher. Mix in the other ingredients.
5. Divide and shape the croquettes into 7-8 flat oval patties. Refrigerate for 30 minutes.
6. Roll both sides in flour, shaking off the excess and dip in egg wash. Then, coat with a generous amount of panko. Do this for every croquettes.
7. In a large pot, heat up oil for deep frying to 350F/180C. Carefully fry the croquettes until golden brown. Please be cautious when deep frying and working with hot oil.
8. Serve plain, with rice or with a side of condiments. Enjoy!