

Mashed Potato Puffs and Parsnips

President Rutherford B. Hayes and Lucy Hayes

2 cups cold mashed potatoes
2 Tablespoons butter, melted
1/2 teaspoon salt
1/4 teaspoon white pepper
2 eggs, separated
1/4 cup light cream
2 Tablespoons fine chopped chives, optional
1 cup Panko bread crumbs
4 Tablespoons melted butter or olive oil

In a large bowl, mix the cold mashed potatoes, melted butter, salt and pepper until smooth. Add the egg yolks. Stir in cream until soft consistency. If desired, add chives.

In a separate clean bowl, beat egg whites until light peaks form. Fold into potato mixture.

Using about 1/3 cup potato mixture, form into 8 puffs; gently roll in bread crumbs to coat; flatten lightly.

Place on lightly greased foiled lined 10x15 inch pan. Spoon 1/2 Tablespoon melted butter or oil over each puff.

Bake in preheated 450 degree oven about 15 minutes, turn over; continue baking for 10 minutes or both sides are golden brown.

Remove from pan; serve warm. Yield: 8 potato puff cakes; serve with roasted parsnips

Golden Parsnips:

4 Parsnips, peeled, cut into serving chunks.
Butter or olive oil, about 2 Tablespoons

In a medium sized saucepan, parboil the parsnips until softened; toss with butter. Place in 12 inch skillet. sauté in butter or olive oil until golden and lightly browned. If preparing potato cakes; place parboiled parsnips in well greased foil lined baking pan. Bake for about 20 to 25 minutes, stir occasionally. Serves: about 4 to 6