



Fried Mormon Funeral Potatoes

READY IN



45 min.

SERVINGS



45

CALORIES



210 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1 cup coarsely cheddar cheese shredded
- ☐ 8 ounces bacon cooked drained chopped
- ☐ 1 tablespoon cornstarch
- ☐ 4 ounces cream cheese
- ☐ 2 large eggs
- ☐ 1 tablespoon flour
- ☐ 1 green onion chopped
- ☐ 1.5 cups defrosted hash browns shredded frozen
- ☐ 1 jalapeño chiles minced

- ☐ 2 teaspoons kosher salt
- ☐ 0.5 cup onion chopped
- ☐ 45 servings ranch dressing for dipping
- ☐ 0.3 cup cup heavy whipping cream sour
- ☐ 45 servings vegetable oil for frying
- ☐ 1 cup ground cornflakes divided finely
- ☐ 1 cup ground cornflakes divided finely

Equipment

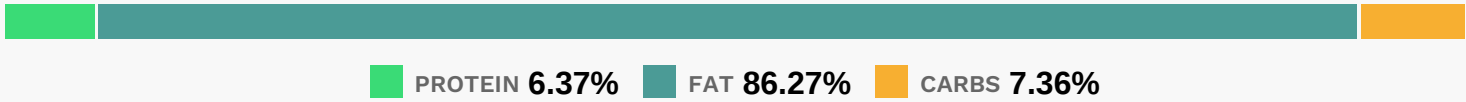
- ☐ food processor
- ☐ bowl
- ☐ baking sheet
- ☐ paper towels
- ☐ baking paper
- ☐ mixing bowl
- ☐ pot
- ☐ kitchen thermometer

Directions

- ☐ Whirl bacon, cream cheese, onion, jalapeos, green onion, and sour cream in a food processor, about 1 minute.
- ☐ Place in a large mixing bowl.
- ☐ Stir hash browns, cheddar, flour, cornstarch, salt, eggs, and 3 tbsp. ground cornflakes into bacon mixture.
- ☐ Line a baking sheet with parchment paper. Scoop up a scant 1/4 cup of potato mixture and roll into a ball. Drop ball into a bowl filled with 3/4 cup cornflakes and roll to coat (mixture will firm up once coated).
- ☐ Place on sheet and repeat with remaining mixture. Chill until ready to cook.
- ☐ Heat 2 in. oil in a medium pot until it registers 350 on a deep-fry thermometer. Fry potato balls, a few at a time, until golden, 5 minutes per batch.

- ☐ Drain on paper towels.
- ☐ Sprinkle with parsley and serve with ranch dressing.

Nutrition Facts



Properties

Glycemic Index:5.58, Glycemic Load:0.54, Inflammation Score:-1, Nutrition Score:4.6521739130435%

Flavonoids

Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg, Isorhamnetin: 0.09mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg, Quercetin: 0.41mg

Nutrients (% of daily need)

Calories: 210.02kcal (10.5%), Fat: 20.15g (31%), Saturated Fat: 4.32g (27.01%), Carbohydrates: 3.87g (1.29%), Net Carbohydrates: 3.72g (1.35%), Sugar: 1.66g (1.84%), Cholesterol: 26.87mg (8.96%), Sodium: 487.89mg (21.21%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.34g (6.69%), Vitamin K: 46.11µg (43.91%), Phosphorus: 99.11mg (9.91%), Selenium: 5.36µg (7.65%), Vitamin E: 1mg (6.65%), Vitamin B2: 0.07mg (4.1%), Vitamin B5: 0.39mg (3.85%), Vitamin B3: 0.69mg (3.43%), Calcium: 33.12mg (3.31%), Vitamin B1: 0.04mg (2.96%), Vitamin B12: 0.16µg (2.68%), Vitamin B6: 0.05mg (2.66%), Zinc: 0.36mg (2.42%), Potassium: 78.53mg (2.24%), Vitamin A: 98.28IU (1.97%), Iron: 0.27mg (1.51%), Manganese: 0.03mg (1.49%), Vitamin C: 1.14mg (1.38%), Magnesium: 5.45mg (1.36%), Copper: 0.02mg (1.13%), Folate: 4.25µg (1.06%)