



Crispy Cheesy Potato Fritters

Description

Introduction

If you're craving something crispy, cheesy, and utterly satisfying, these potato fritters are the perfect choice. These delicious bites are crispy on the outside, soft and cheesy on the inside, and make for an irresistible snack or side dish. Whether you're serving them at a family gathering or enjoying them as a comfort snack, these fritters are sure to please!

Ingredients

- 2 large potatoes, grated
- 1 cup shredded cheddar cheese
- 1/4 cup grated Parmesan cheese
- 1/4 cup chopped green onions
- 2 eggs
- 1/4 cup flour
- Salt and pepper, to taste
- Oil, for frying
- Fresh dill, for garnish (optional)

Instructions

1. Start by grating the potatoes and squeezing out any excess moisture using a clean towel or cheesecloth. This step is important to ensure the fritters stay crispy.
2. In a mixing bowl, combine the grated potatoes, cheddar cheese, Parmesan cheese, and green onions. Mix well.
3. In a separate bowl, beat the eggs and add them to the potato mixture. Stir until evenly incorporated.
4. Gradually add the flour, mixing until the ingredients come together. Season with salt and pepper.
5. Heat a skillet over medium heat and add enough oil to cover the bottom. Once the oil is hot, drop spoonfuls of the potato mixture into the skillet, pressing down slightly to flatten.

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- Fry the fritters for about 3-4 minutes on each side, or until golden brown and crispy. Transfer to a paper towel-lined plate to drain excess oil.
 - Garnish with fresh dill, if desired, and serve warm.

Conclusion

These crispy cheesy potato fritters are the perfect blend of comfort and flavor. The crispy crust, paired with the melty cheese inside, makes every bite delightful. Serve them with a side of sour cream or enjoy them on their own as a delicious snack. With their simple ingredients and quick preparation, these fritters are bound to become a favorite in your recipe collection! Enjoy the taste of cheesy, crispy perfection.

Category

- Grandma Recipes

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