

HAM & CHEESE CROQUETTES



Ingredients:

3	Cup	Cooked Ham, shredded or chopped very fine
1½	Cup	Mashed Potatoes
1	Medium	Onion, chopped fine
1	Tbl.	Butter
4	Oz.	Cheese, shredded
1	Large	Egg
½	Cup	Bread Crumbs (fresh)
1	Cup	Panko Crumbs (or plain dried bread crumbs)
¼	Cup	Butter (or vegetable oil)

Directions:

1. Saute onion in 1 Tbl. butter in saucepan; Mix ham, potatoes, onions, cheese and fresh bread crumbs until thoroughly combined. Set aside.
2. Whisk egg then stir into ham mixture and form into 6 patties. Coat both sides with panko.
3. Melt ¼ cup butter in skillet and fry the croquettes until golden brown – about 4 to 6 minutes per side. Serve with cheese sauce over the top.

CHEESE SAUCE

1	12oz	Evaporated Milk
½	tsp.	Cornstarch
¼	tsp.	Ground Mustard (dry)
1	Lg.	Egg Yolk
8	Oz.	Cheese, shredded

1. Mix cornstarch and ground mustard with a little milk to make a slurry. Add to remaining milk in a saucepan and heat just to a simmer, stirring often.
2. Whisk a small amount of heated milk into the egg yolk to temper. Add back to milk in saucepan and whisk over low heat for 1 minute. Remove from heat.
3. Stir in cheese. Whisk until cheese is melted and sauce is smooth.