



Frituras de Name

Servings: 0

From Dominican Republic

Ingredients

- 1 pound sweet potatoes, peeled and grated
- 2 egg yolks
- 1 Tbsp onion, grated
- 1 Tbsp butter, melted and cooled
- 1 Tbsp parsley, minced
- dash of pepper
- 1/4 cup vegetable oil
- 1 1/2 tsp salt

Directions

In a deep bowl, add butter, salt, pepper, potatoes, parsley and onion and mix well. Add in egg yolk and beat with a large spoon until thick enough to come away from sides of bowl like a solid mass. Line a large shallow baking dish with paper towels and place in the oven. Preheat oven to lowest setting. Place oil in a skillet over medium high heat. Drop a tablespoon of mixture into hot oil. Fry 4 minutes on each side until golden and crisp around the edges. Drain briefly, then place in oven in prepared pan to keep warm. Makes around 20 cakes.

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