



Nut Croquettes

When you want something nice for luncheon make these Nut Croquettes. They are easy to make. You can shape them into pyramids, oblong shapes or balls.

*2 cups hot riced potatoes
1/2 to 1 teaspoon salt
1 small onion, chopped
1 teaspoon Crisco
Bread crumbs*

*3 tablespoons cream
1/8 teaspoon pepper
1/2 cup chopped pecans
1 egg*

To the hot riced potatoes add the salt, pepper and onion. Add the cream and pecans, and last, the Crisco. Mix all together thoroughly. Roll in bread crumbs, then in beaten egg and then in bread crumbs again. Drop in deep Crisco at 390° F. or when a bread crumb browns in 20 seconds, and cook until brown. Serve hot with any desired sauce. This makes ten croquettes.