

Peanut Butter and Potato Croquettes

One-half cup peanut butter, 2 cups mashed potatoes, few drops onion juice, 1-2 teaspoon salt, 1-4 teaspoon pepper, 1 egg yolk, 1 teaspoon minced parsley, milk.

Use white of egg for crumbing. Mix ingredients in order given, using just enough milk to make moist. Shape into balls and roll in fine dry bread crumbs. Dip in white of egg slightly beaten with 2 tablespoons water. Roll again in crumbs and fry in deep hot fat. The fat should be hot enough to brown an inch cube of bread in 40 seconds. Drain on crumpled brown paper and serve with tomato sauce or creamed peas.