

## Swedish Potato Balls

2 Cupfuls Mashed Potatoes	Parsley
Salt and Pepper	1 Teaspoonful Butter Substitute
Few Gratings of Nutmeg	1 Egg Yolk
Potato Flour	1 Tablespoonful Grated Cheese
	White Sauce

**P**ARE and boil the potatoes until tender, mash them and season well with salt and pepper, nutmeg and butter substitute; add beaten egg yolk and cheese and mix thoroughly. Mold into balls about the size of walnuts, roll in potato flour and drop into boiling salted water. Cook about 10 minutes, drain and put in a serving dish, pour white sauce over and top with a sprinkling of chopped parsley.