



SWEET POTATO SURPRISE

Delicious with fried chicken or cold meat for luncheon. You can fry them any time and reheat them in the oven at mealtime or even the next day. They will be the same as when freshly cooked.

2 cups riced sweet potatoes (about three medium sized)
1 egg, beaten Dash of pepper 8 marshmallows
 $\frac{1}{2}$ teaspoon salt $\frac{1}{2}$ cup crushed cornflakes or bran flakes

Boil and peel potatoes, put through ricer. When partly cool, add egg, salt and pepper. If mixture is too dry, add a little milk. Flour hands if necessary. Form in 8 round balls with marshmallow hidden inside. Roll in bran flakes or cornflakes. Fry in hot Crisco (375° - 385° F., or when a small piece of bread browns in 40 seconds). Fry until brown; drain on soft paper.