



Great for using up left over mash, but I've found that there's seldom any "left over's" in our house, so I usually have to make them from scratch. These little bombs allow your creative side to shine, as there are so many possibilities to choose from.

Ingredients:

10 medium sized potatoes (makes about 35 – 40 1.5 inch diameter balls).

Fillings – Whole olives, salmon, chilli, strong cheese (Danish Blue).

Crust - Bread crumbs, dried herbs, sesame seeds, finely chopped nuts, or any mixture of these.

Method:

Make up some mashed potatoes, remembering to make them a bit drier than usual, as this will make the mixture easier to work with. Let the mash cool. Take a small amount out, roll it between your palms to form balls that are about 1.5 inches (35mm) in diameter (similar in size to a golf ball).

Make a hole, using your finger, in the middle of the ball (this is where your choice of filling will go) the filling and close the hole.

Spread your choice of coating for the crust on a chopping board (you can mix different crust ingredients together – bread crumbs/ sesame seeds/ poppy seeds/ herbs) and gently roll the potato balls in the coating mix until they are covered.

Refrigerate the completed "bombs" overnight (this allows the filling to infuse the potato).

Place some non-stick baking paper on the grill of your BBQ or smoker, if you don't mind missing out on the smokey flavour these can even be done in the oven.

You will want to cook them at around 250°F - 300°F (120°C - 150°C) for 25 – 30 minutes adding your choice of wood for smoke flavour to the fire.

Enjoy!

