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Ingredient:

2 potatoes - peeled
¼ pound ground beef. (Ground pork or chicken will work)
1/3 of an onion
1 Carrot
1 Tablespoon Soy Sauce
1 Tablespoon oyster sauce (chicken stock if necessary)
6 Tablespoons Mirin
1 Tablespoon butter
Black Pepper
Flour
1 egg
Bread Crumbs

Directions:

Chop potatoes into small pieces and microwave covered for 6 minutes with 2 tablespoons water.
Mince onion and carrot.
Oil pan then stir fry beef, onion, and carrot.
Add soy sauce, oyster sauce, and mirin
Boil until fully cooked
drain water with strainer
Mash potatoes and add the beef mixture
Roll mixture into a ball, then a pancake about the size of the palm of your hand
Option: add shredded cheese
Dredge croquette in flour, egg wash, then bread crumbs with a little parsley.
Deep fry in oil on medium-high heat (340 degrees)
Cook until outside is golden brown
Can use ketchup as dipping sauce.