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GOLDEN CHEESY MASHED POTATO PUFFS

A delightful twist on classic mashed potatoes with a golden, cheesy crunch. A great way to use leftover mashed potatoes.

INGREDIENTS

3 cups chilled mashed potatoes
1 cup shredded cheddar cheese
1 large egg
1/4 cup chopped chives
1/4 cup all-purpose flour
1/2 teaspoon garlic powder
1/2 cup grated Parmesan cheese
Salt and pepper to taste

INSTRUCTIONS

Preheat oven to 400°F. Grease a muffin pan.

Mix cold mashed potatoes with cheddar, chives, flour, garlic powder, salt, and pepper. Add egg and blend well.

Shape mixture into balls, roll in Parmesan, and press into muffin cups.

Bake for 15-20 minutes or until edges are golden.

Cool slightly, serve, and enjoy the cheesy goodness!

Recipe from a long time BFG member.