

Smoked Clam & Yellowfin Tuna Potato Balls

Yield: 16 potato balls

Ingredients

- 3 medium russet potatoes, peeled and cubed
- ½ cup heavy cream
- 2 tbsp unsalted butter
- 1 cup fresh or frozen peas
- ¼ red onion, diced
- 3 green onions, sliced
- 3 garlic cloves, minced
- 1 can [Crown Prince Natural Smoked Baby Clams in Olive Oil](#), drained
- 1 can [Crown Prince Natural Solid Light Yellowfin Tuna in Extra Virgin Olive Oil](#), drained and flaked
- 1 cup all-purpose flour
- 2 eggs, beaten well
- 1 pkg (8 oz.) panko breadcrumbs
- 6 cups vegetable oil
- salt and black pepper, to taste

Directions

Fill a pot with cold water and add potatoes. Place over a burner on medium high heat and bring to a boil. Continue boiling until potatoes are tender. Drain the water, place potatoes back into the pot, and return to burner over low heat. Allow any remaining liquid to evaporate, then mash potatoes until smooth. Add heavy cream and butter. Stir to combine. Season with salt and pepper to taste. Transfer mashed potatoes to a small baking sheet and cool in the refrigerator for at least four hours or overnight.

In a mixing bowl, combine peas, onions, garlic, clams and tuna. Season to taste.



Once the mashed potatoes are completely cooled, divide the potatoes into 16 portions. Flatten each portion out in your hand. Top each potato with clam and tuna mixture and fold the potato over the filling, shaping it into a ball. Place filled ball onto a parchment paper lined baking sheet. Repeat these steps for remaining potatoes and filling. Place the finished potato balls back into the refrigerator for at least one hour.

Set up the breading station by placing the flour, egg, and panko into small bowls in that specific order. One at a time, place each potato ball first into the flour and shake off any excess. Then dip into the beaten egg, followed by the panko. Repeat until all potato balls are coated.

Heat vegetable oil in a large pot. Make sure the oil is between 330°F and 345°F so the potato balls do not brown too quickly. Add potato balls and cook until they are a nice golden brown. Remove them from the oil and place onto a baking dish lined with paper towels. Allow them to cool slightly before serving.