

Roasted Garlic, Herbed Potato Croquettes

2½ pounds Idaho potatoes
2 heads of garlic
2 medium shallots, unpeeled
3 tablespoons butter
¼ cup minced Italian parsley
2 beaten eggs

1 tablespoon fresh thyme leaves
1 tablespoon chopped fresh oregano
¾ cup grated Parmigiano
Fine, dry bread crumbs
Salt and pepper to taste
Virgin olive oil and oil for frying

Cut the top third off two heads of garlic and drizzle with virgin olive oil. Wrap the garlic heads tightly in foil and place on a baking plates so the oil won't drip into your oven. Place 2 medium unpeeled shallots in a small baking bowl and cover with about 1 cup of water. Roast both at 350° for about an hour or longer. The garlic should be very soft and golden colored. The shallots should also be extremely soft.

When cool enough to handle, squeeze the garlic pulp from both heads. Remove the shallots from the water, peel them, and mince to a very fine state, being sure you have no stringy pieces, which won't mash into the potatoes.

Mince the parsley, the thyme, and oregano leaves.

Peel, cut into chunks, and boil the potatoes in salted water until tender. Don't let them become mushy. Drain and press the potatoes through a ricer into a large bowl. Add salt and pepper to taste.

Add the beaten eggs, the melted butter, the roasted garlic, the minced shallot, the chopped herbs, and mash thoroughly with a potato masher. Add the Parmigiano and mash it in well.

Roll the potato mixture into fat sausage shapes about 2½ inches long. With your hands smooth them into appealing shapes. Roll the croquettes in a plate of fine, dry breadcrumbs until thoroughly coated. Refrigerate the croquettes for at least one or more hours.

Heat enough vegetable or olive oil to 350° in a skillet to cover at least half way up the croquettes. Cook a few at a time. Do not crowd them in the pan. I like to use an electric skillet for this because it cooks them evenly without splattering. Fry until the bottom side is golden brown. Turn gently with a spatula, and fry the opposite side. If the sides are not cooked, gently roll them to both sides, until evenly browned.

The croquettes may be kept warm in a very low-temperature oven. They are best served when they are not piping hot, but just nicely warmed.