



Homemade Tater Tots

If you have kids (or want to harken back to your own childhood), check out this recipe for tater tots. You may want to add a bit of cilantro or crushed red pepper to spice these up, although they're also great with the standard recipe. This snack was a staple of my childhood school lunches, but it was never as tasty as this!

Ingredients

2 10 oz Russet potatoes
2 tbsp chopped green onion
Salt & pepper to taste
Panko bread crumbs or mashed potato flakes
Oil for frying
Sea salt to taste

Preparation Process

Peel, chop and boil the potatoes, making sure to only cook the potatoes halfway while boiling

Mash the potatoes while adding the green onion, salt and pepper. Continue to mash until the potatoes become coarse

Gently press and shape the tots until they bind together, then roll the tater tots in breadcrumbs, mashed potato flakes or a combination of the two

Preheat several inches of oil to 350 degrees in a pot for deep frying and fry until the tots are golden and crispy

Remove from the oil and set on paper towels to absorb the excess oil. Sprinkle with sea salt and serve.

If you want to watch the video again. Click [here](#).