

## Miniature Potato Cutlets (Afghanistan)

### Ingredients

6 Medium Potatoes  
2 Medium Eggs -- beaten  
1 Cup Fine Bread Crumbs  
1 Teaspoon Salt  
1/4 Teaspoon Pepper  
1/2 Teaspoon Cumin  
1/2 Cup Olive Oil

### Preparation

Cover potatoes with water and cook until tender about 20 minutes. Cool, peel and puree them in a food processor. Add eggs, bread crumbs, salt, pepper and cumin. Mix well. Make into football shaped cutlets about 1 inch long. Heat oil in skillet and fry until brown on both sides. Drain on paper towels and serve.