



German Sauerkraut and Potato Balls

Ingredients

- 4 medium potatoes, peeled and diced
- 1 small onion, minced
- 1 (14.5 oz) can sauerkraut, drained and squeezed dry
- 1 egg
- 1/2 teaspoon salt (or to taste)
- 1/4 teaspoon black pepper (or to taste)
- 1/4 teaspoon caraway seeds
- 1/2 cup all-purpose flour
- 1/3 cup breadcrumbs
- Additional flour (for coating)
- Additional egg(s), beaten (for coating)
- Additional breadcrumbs (for coating)
- Vegetable oil, for deep frying

Instructions

Step 1: Cook and Mash the Potatoes

Place diced potatoes in a saucepan and cover with water. Lightly salt the water.

Bring to a boil over medium heat and cook until potatoes are fork-tender. Drain and transfer to a large bowl.

Mash the potatoes and let them cool for 5–10 minutes.

Step 2: Prepare the Mixture

To the mashed potatoes, add minced onion, drained sauerkraut, 1 egg, salt, pepper, caraway seeds, 1/2 cup flour, and 1/3 cup breadcrumbs.

Mix well until you have a thick, cohesive mixture.

Step 3: Set Up Breading Station

- In one bowl, place extra flour.
- In a second bowl, beat 2 eggs (add more if needed).
- In a third bowl, add extra breadcrumbs.

Step 4: Form and Bread the Balls

Scoop heaping tablespoonfuls of the potato mixture and shape into balls (about the size of large meatballs).

Roll each ball in flour, dip in beaten egg, and coat with breadcrumbs. Repeat with the remaining mixture.

Step 5: Fry Until Golden

Heat oil in a deep fryer or deep skillet to **350°F (175°C)**.

Fry the potato balls in small batches for **2–4 minutes**, or until golden brown and crispy.

Remove and drain on paper towels.

Step 6: Serve

Serve hot as a side dish or appetizer. These pair well with mustard, sour cream, or dipping sauces.