



Homemade Tater Tots

Oscar · 28/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

45 mins

Description

Once you try these tater tots youll never have to buy frozen storebought tots again A delicious way for kids and adults to enjoy their childhood favorite Garnish with fresh parsley and serve hot with remoulade sauce for dipping

Ingredients

- - 2 medium russet potatoes
- peeled - 2 tablespoons chopped fresh parsley - 1 tablespoon all-purpose flour - 1 teaspoon salt or to taste - 1 teaspoon seasoned pepper - ½ teaspoon onion powder - 2 cups peanut oil

Instructions

1. Place potatoes in a large pot and cover with water; bring to a boil. Reduce heat to medium-low and simmer until tender
2. about 10 minutes; drain and cool until easily handled
3. 10 to 15 minutes. Shred potatoes with a box grater; drain excess water. Transfer shredded potato into a large mixing bowl; stir in parsley
4. flour
5. salt
6. seasoned pepper
7. and onion powder until combined. Shape potato mixture into 1-inch long potato nuggets. Heat oil in a deep fryer or large saucepan to 350 degrees F (175 degrees C). Lower potato nuggets carefully into the hot oil in batches
8. about 5 to 10 at a time. Fry until golden brown and crispy
9. about 3 to 4 minutes. Transfer to a paper towel-lined plate to drain. Repeat with remaining nuggets. From the Editor The salt amount has been reduced based on review feedback. The original recipe called for 1 tablespoon. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. Amount will vary depending on cooking time and temperature
10. ingredient density
11. and specific type of oil used.