Sweet Potato Fritters

Yield: 24 fritters.

- 2 cups mashed sweet potatoes, chilled (about 4 potatoes)
- 2 tablespoons unsalted butter, melted
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon smoked paprika
- ½ teaspoon salt
- 1 teaspoon orange zest
- 2 tablespoons orange juice
- 1 large egg, beaten
- 1 cup plain bread crumbs
- 4 cups vegetable oil, for frying

Place mashed sweet potatoes in a large bowl. Stir in butter, cinnamon, nutmeg, paprika, salt, and orange zest and juice. Mix well.

Shape sweet potato mixture into 1-inch balls. Coat each ball in egg, then roll evenly in bread crumbs. Set aside.

In a stockpot, heat oil to 350°. Fry sweet potato balls in oil, turning occasionally until golden brown on all sides. Place on paper towels to drain. Serve hot.