

# Our State eats

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## Sweet Potato Fritters

*Yield: 24 fritters.*

- 2 cups mashed sweet potatoes, chilled (about 4 potatoes)**
- 2 tablespoons unsalted butter, melted**
- ½ teaspoon ground cinnamon**
- ¼ teaspoon ground nutmeg**
- ¼ teaspoon smoked paprika**
- ½ teaspoon salt**
- 1 teaspoon orange zest**
- 2 teaspoons 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.



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