



## HAM AND RICE CROQUETTES

MAKES 8 CROQUETTES

ACTIVE TIME: 20 MIN START TO FINISH: 20 MIN

2 cups cooked white rice, cooled  
3/4 cup finely chopped cooked ham (about 1/4 lb)  
1/3 cup grated parmesan  
2 large eggs, divided  
1/2 cup plain dry bread crumbs  
About 3 cups vegetable oil

EQUIPMENT: a deep-fat thermometer

- Stir together rice, ham, cheese, 1 egg, and 1/4 tsp pepper. Put remaining egg (lightly beaten) and bread crumbs in separate shallow bowls.
- Heat 1 to 1 1/2 inches oil to 350°F in a 10-inch skillet over high heat. Meanwhile, dampen your hands and form 1/4-cup amounts of rice mixture into 2 1/2-inch cakes. Lightly coat with egg, then with bread crumbs. Fry croquettes in 2 batches, turning once or twice, until golden-brown, 2 to 3 minutes per batch.

FOR MORE RECIPES USING LEFTOVER HAM, SEE PAGE 114.

SUBSCRIPTION INQUIRIES CALL 800-365-2454 OR E-MAIL SUBSCRIPTIONS@GOURMET.COM. TO FIND GOURMET ON THE INTERNET, VISIT GOURMET.COM.

