



HAM AND RICE CROQUETTES

MAKES 8 CROQUETTES

ACTIVE TIME: 20 MIN START TO FINISH: 20 MIN

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

EQUIPMENT: a deep-fat thermometer

- Stir together rice, ham, cheese, 1 egg, and $\frac{1}{4}$ tsp pepper. Put remaining egg (lightly beaten) and bread crumbs in separate shallow bowls.
- Heat 1 to $1\frac{1}{2}$ inches oil to 350°F in a 10-inch skillet over high heat. Meanwhile, dampen your hands and form $\frac{1}{4}$ -cup amounts of rice mixture into $2\frac{1}{2}$ -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.

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