



Rissoles are a great way of using up precooked meat leftovers. In this case because we were looking for a recipe starting with 'R' for our Recipe Alphabet gig we cooked the Turkey drumstick intentionally.

Crispy coating can be a problem for us as Sue can't have Gluten. So the Crisps trick come into play again!

Ingredients:-

The shredded meat from a Turkey Drumstick
4 medium Potatoes, boiled and mashed
100g Cheese, grated
6 heads of fresh Sage, finely chopped (dried Sage would do the trick)
2 Egg, beaten for Egg wash
Flour (Gluten free in our case)
1 large bag of Cheese and Onion Crisps, smashed up
Salt & Pepper
Oil to fry

Method:-

- (1) In a bowl thoroughly mix the shredded meat, mashed Potato, grated Cheese and Sage.
- (2) Season to taste.
- (3) Form into mini-burger shaped discs about 1cm thick.
- (4) Dredge in Flour.
- (5) Coat on both sides with Egg wash.
- (6) Coat with smashed Crisps.

(7) Fry on both side in a little Oil until golden brown and the Cheese is melting.

We actually served these on their own with a little salad as they are monumentally filling. They are also very good cold, as we've discovered this morning! But they would make an outstanding side dish if you made a smaller batch.