

# Ham Croquettes

*Crispy on the outside with a savory, creamy center, this is the perfect treat. Ham croquettes are delicious, addictive, and amazing!*

## Ingredients:

3 tbsp butter  
1/2 small onion, finely chopped  
2 cloves garlic, minced  
1/2 teaspoon salt  
3/4 cup flour

1 cup milk  
8 oz ham, finely diced  
1 sleeve saltine crackers  
3 eggs  
2 cups oil, for frying

## Directions:

Heat a heavy skillet over medium-high heat. Melt butter in a skillet, add onion, garlic, and salt, saute until fragrant, about 3 minutes.

Add milk and whisk until a paste forms. Turn off heat, add ham to flour mixture and mix until well combined. Set aside.

Place crackers into a food processor and process into fine crumbs. Pour crumbs into a shallow bowl. In a separate bowl beat eggs.

Using a medium cookie scoop the croquette filling and shape the croquettes. First roll the croquette in the crumbs, using a fork dip in beaten eggs, and finally again in the breadcrumbs.

Line a plate with paper towels set aside. Heat oil to 350 degrees. Working in batches carefully drop croquettes into the oil and fry until golden brown. Transfer the croquettes to the prepared plate to drain.

