LEFGOVER MASHED POGAGO CUPS RECIPE

Ingredients

- 2-3 cups Leftover Mashed Potatoes
- 1 Tablespoon (Tbsp.) <u>Cherchies Lem 'n Dill Herbed</u> <u>Butter Recipe</u> (butter and <u>Cherchies Lem 'n Dill</u> <u>Seasoning</u>), melted
- Leftover salami (or any kind of leftover deli meat, bacon, etc.), chopped
- 1 large egg
- 1/2 cup shredded cheese (cheddar, or monterey jack, or perhaps a combination of both)
- Cooking Spray
- Mini muffin tins
- Chopped scallions (optional)

Preparation

 Preheat Oven to 350. Spray Mini muffin tins with cooking spray, set aside. In a medium bowl, mix together, potatoes, <u>Cherchies Lem 'n Dill Butter</u>, egg, and salami.



- 2. Scoop spoonfuls of potato mixture into mini muffin tins.
- 3. Sprinkle cheese on top (you had me at cheese!) and bake 10 minutes or until golden brown. Cool for 5 minutes.
- 4. Add scallions to make it pretty...and serve.