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SAUERKRAUT BALLS

- 1 1/4 lbs. ground ham
- 6 eggs
- 2 1/4 tsp. granulated garlic or 1 tsp. garlic powder
- 1 tsp. black pepper
- 3/4 tsp. cayenne pepper
- 1 medium onion, minced fine
- 5 lbs. sauerkraut, drained and chopped
- 5 to 6 cups flour
- 1 egg beaten with 1 cup milk
- Flour for coating
- Dry, unseasoned bread crumbs
- Oil for deep-frying

In a very large bowl, combine ham, eggs, garlic, peppers and onion. Add sauerkraut and mix well with your hands. Add flour a little at a time, kneading until the mixture is smooth and can be shaped into soft balls. Use only enough flour to achieve the proper consistency. The mixture will be sticky.

Pull off chunks of the mixture and roll between your palms to make balls the size of a golf ball. Place on cookie sheets and freeze until firm, about two hours. While frozen, roll in the flour, then in the egg-milk mixture, then in the bread crumbs. Freeze again and transfer to plastic freezer bags until ready for use, or fry immediately.

To fry, heat oil to 375 degrees. Fry a few at a time (straight from freezer) until the coating is golden brown and a fork easily pierces to the center. If the oil is too hot, the outsides will burn before the insides thaw and cook.

Makes about 96.