

## **SAUERKRAUT BALLS**

Source: MIKE & BEVERLY MUNIE

Cook/Prep Time: less than 1 hour

### **INGREDIENTS:**

1/4 lb lean boneless ham  
1/4 lb corned beef  
1/4 C fresh parsley, chopped  
1 C flour  
1/2 tsp dry mustard  
1 lb sauerkraut, drained/ground  
2 eggs, slightly beaten  
Vegetable oil for frying

1/4 lb lean boneless pork  
1/2 medium onion, diced  
1/2 TBS vegetable shortening  
1/2 tsp salt  
1 C milk  
Flour  
Dry breadcrumbs

### **DIRECTIONS:**

Grind meats + onion - add parsley, blending well - sauté in shortening till meat is browned - blend flour + seasonings into meat - add milk - cook till thick, stirring constantly - add sauerkraut - continue cooking over low heat about 10 minutes, stirring constantly - cool.

Form into 1" balls - roll balls in flour, dip into eggs, then roll in breadcrumbs. Deep fry in hot vegetable oil till browned - serve hot.

Makes: 40-50 sauerkraut balls