

Scrumptious Sauerkraut Balls

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

2 hrs 20 mins

Description

Sauerkraut balls are the perfect party finger food These are the most scrumptious sauerkraut balls you will ever taste

Ingredients

- - 1 pound pork sausage - $\frac{1}{4}$ cup finely chopped onion - 1 (14 ounce) can sauerkraut
- well drained and finely chopped - 2 tablespoons Italian seasoned dry bread crumbs - $\frac{1}{2}$ teaspoon prepared yellow mustard - $\frac{1}{4}$ teaspoon garlic salt - ? teaspoon ground black pepper - 4 ounces cream cheese
- softened - 2 tablespoons dried parsley flakes - $\frac{1}{4}$ cup all-purpose flour - 1 large egg
- beaten - $\frac{1}{4}$ cup milk - $\frac{3}{4}$ cup Italian seasoned dry bread crumbs - 1 quart vegetable oil for frying
- or as needed (Optional)

Instructions

1. Heat a large skillet over medium-high heat. Cook and stir sausage and onion in the hot skillet until sausage is crumbly and browned
2. about 10 minutes. Drain grease and allow to cool slightly. Transfer sausage mixture into a large bowl. Stir in drained sauerkraut
3. 2 tablespoons bread crumbs
4. mustard
5. garlic salt
6. and pepper. Combine cream cheese and parsley in a small bowl; mix into sauerkraut mixture. Cover and refrigerate for 1 hour. Place flour into a shallow bowl. Whisk together egg and milk in another bowl. Place 3/4 cup bread crumbs in a third bowl. Heat oil in a deep fryer to 375 degrees F (190 degrees C). Shape sauerkraut mixture into 3/4-inch balls. Coat balls in flour
7. then dip in egg mixture and roll in bread crumbs to thoroughly coat. Working in batches
8. fry balls in hot oil until golden brown
9. 2 to 3 minutes. Drain on a paper towel-lined plate and serve hot. Recipe Tip After breading
10. the balls can be quick-frozen on a cookie sheet
11. then stored in freezer bags. They do not need to thaw before frying. Editor's Notes: Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
12. ingredient density
13. and specific type of oil used.