Sauerkraut Balls

Savannah · 30/09/2024



Prep Time

3 hrs

Dificult

Medium

Servings

4 hrs

Description

These fried sauerkraut balls are deliciously tangy

Ingredients

— - 3 tablespoons unsalted butter - 1 onion

— finely chopped - 1 cup finely chopped cooked ham - 1 cup finely chopped corned beef - ½ clove garlic

— crushed - 6 tablespoons all-purpose flour - 2 cups sauerkraut

— drained and minced - 1 tablespoon chopped fresh parsley - ½ cup beef broth - 1 egg - 2 cups milk - 2 ½ cups all-purpose flour - 4 cups fine dry bread crumbs - 1 quart oil for frying

Instructions

1. In a large skillet
2. melt butter over medium-low heat. Add onion and cook until softened. Stir in ham
3. corned beef
4. and garlic. Cook mixture
5. stirring constantly for 1 minute. Stir in 6 tablespoons flour and cook mixture over moderate heat
6. stirring occasionally
7. for 3 minutes. Stir in sauerkraut
8. parsley
9. and broth; cook for 3 minutes or until thickened and paste-like. Spread mixture on a platter and chill for at least 3 hours. Heat oil in a deep fryer to 375 degrees F (190 degrees C). In a bowl
10. whisk together egg
11. milk
12. and 2 1/2 cups flour. Shape sauerkraut mixture by leveling teaspoons into balls
13. dip them into egg mixture
14. and roll them in bread crumbs. Fry balls in batches for 2 to 3 minutes or until golden brown. Transfer to paper towels to drain. Serve warm. Editor's Note We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount may vary depending on cook time and temperature
15. ingredient density
16. and the specific type of oil used.