
CAJUN BOUDIN BALLS

Ingredients:

- 3 lbs of uncooked cubed Pork (Boston Butt)
- 1 lb of Pork Fat
- 1.5 lbs of Chicken Livers
- 8 stalks of Celery ribs (cut into 1/2" pieces)
- 1 head of Garlic (chopped)
- 2 lg Onions (cut into 1" pieces)
- 2 lg Bell Peppers (cut into 1" pieces)
- 4 lg Jalapenos (finely chopped)
- 8 Green Onions (chopped)
- 1 cup of Fresh Parsley (chopped)
- 3 TBS Kosher Salt
- 3 TBS Coarse Ground Black Pepper
- 3 TBS Dried Thyme
- 3 TBS Dried Oregano
- 3 TBS Paprika
- 1.5 TBS Cayenne Powder
- 2 TBS MS Spice Co. Cajun Blend
- 2 cups of AP Flour
- 12 Eggs (Beaten)
- 4 cups of Panko Bread Crumbs
- 1 gallon of Frying Oil
- 5 cups of cooked white rice

Instructions:

- Place the pork, celery, onion, garlic, bell pepper and salt into a large pot. Cover with 2 inches of water, bring to a boil then turn heat down to low and simmer for 1 hour.
- After 1 hour add the chicken liver to the pot and cook for 45 more minutes, or until the pork is tender.
- Get the rice cooked and allow to start cooling. The fastest way is to spread the rice on a cookie sheet and place in the freezer or refrigerator uncovered.
- Strain the meat and vegetables reserving about 1 cup of the broth.
- Spread the meat and vegetables on a cookie sheet and place in the freezer or refrigerator for 30 minutes to cool.
- Finely dice the meat and vegetables in a food processor or a meat grinder. I prefer the meat grinder.
- Combine all ingredients (rice mixture and meat mixture) in a large bowl and mix well. It should be sticky enough to roll into golf sized balls. If not, add some reserved broth until sticky enough.

- Take a few rolled balls at a time and lightly roll them in the flour until evenly coated, then roll in your hands to remove any loose flour.
- Place the balls in a bowl with 6 beaten eggs and roll gently until completely covered. You will know they are completely coated when you don't see any flour.
- Carefully lift each ball out with a tablespoon, allow excess egg to drip off, then place in the bowl of bread crumbs and roll until completely coated. Place on a cookie sheet.
- Refrigerate uncovered until you are ready to fry them.
- Fry in 325 degree oil until light to medium brown, then place on a wire rack to drain. Don't over crowd the frying pan.
- Immediately sprinkle with MS Spice Co. Cajun Blend, let cool a little, and ENJOY! Goes GREAT with Ken's Remoulade Sauce.

Mississippi Spice Company | knorth@mississippispicecompany.com | 769-233-7131

Available at msspiceco.com and 147+ stores across Mississippi and neighboring states