

#329 Fried Conecuh Pimento Cheese Balls



Main Ingredients:

- 2 Cups Pimento Cheese
- 1 Cup sharp cheddar
- ½ Cup Monterrey Pepper Jack cheese
- 2 Ounces cream cheese
- 2 TBS mayo
- Pimentos, diced
- Grilled Spicy Conecuh, diced

Outside Crust (no specific measurements provided):

- Flour
- Garlic powder to taste
- Onion powder to taste
- S&P

Paprika

Panko Breadcrumbs

Directions:

1. Grill sausage & dice.
2. Combine all main ingredients, the “pimento Conecuh dip”, in a big bowl and place in fridge overnight if possible.
3. Form balls. Place them in fridge for 30 minutes to an hour.
4. Dredge balls in flour mixture (flour, garlic salt, paprika, salt, & black pepper.
5. Dredge balls in whisked egg.
6. Dredge balls in panko breadcrumbs.
7. Place in freeze for 30 minutes-hour.
8. Heat oil to 350.
9. Deep fry balls until golden brown (about 3+ minutes)

Notes:

Don't make the pimento “dip” too wet. Dry the diced pimentos on a paper towel before adding them to the mixture to get any excess moisture off.

Pic & recipe by: Jamie Gillispie Turner of Pensacola, FL