



Ham Balls with Chipotle Pineapple Drizzle

Serves 12

4 ea	Eggs, beaten
1 1/2 cups	Home made breadcrumbs
2 cups	Ham, cooked and finely minced
1/4 cup	Onion, minced
1 1/2 cup	Panko breadcrumbs
3 cups	Canola oil
1/2 cup	Swiss cheese, small cubes
8 oz	Crushed pineapple
1 cup	Water
2 whole	Chipotle pepper, chopped
Pinch	Salt

Combine the ham, eggs, onion, and homemade breadcrumbs in a large bowl. Mix well. Place the Panko breadcrumbs in a shallow bowl. Form the ham mixture into a 1" ball. Once formed indent it with your finger and place a cube of cheese and form it back into a ball with a cheese center. Roll in the Panko crumbs and set aside. Repeat... Once all the balls are formed, place in a freezer to solidify (approximately 30 minutes).

While your balls are freezing make the glaze. Add the pineapple, water and chipotle pepper to a sauce pan and bring to a simmer. Cook for about 10 minutes and set aside to cool. Add the mixture to a blender and pulse it into a puree. Heat the oil to 375° in a pot. Remove the ham balls from the freezer; place a few at a time in the hot oil turning as necessary until they are golden brown (4 to 5 minutes).

Move the balls to a paper lined plate and sprinkle with a pinch of salt. Serve with a drizzle of the sauce.