Pall Bearers

Side Dish • Dutch Oven
Original Recipe
★★★★★

Serving size: 80 balls | **Prep time:** 45 mins | **Cook time:** 1 hour 30 mins

Ingredients

8 cups shredded russet potatoes (rinsed)
1 lb bacon
1 medium yellow onion
1 can cream of chicken soup
2 cans diced green chilis
1/2 cup milk
1 tsp salt
1 tsp ground black pepper
2 shakes Cayenne pepper
4 cups shredded sharp cheddar cheese
2 eggs
2 cups buttermilk
1 cup flour
3 cups crushed corn flakes

Nutrition

Amount per serving
Serving size: 1 ball

Directions

1. Peel, shred and rinse the potatoes.

2. Chop the bacon into small pieces and cook until crispy. Dispose of all but a couple of tablespoons of the grease.

3. Dice the onion and cook until translucent in the same pan as the bacon.

4. In a large bowl, mix the potatoes, bacon, onion, cream of chicken, green chilis, milk, salt, pepper, and Cayenne pepper.

5. Place the potato mixture in a shallow 12 inch Dutch oven and cook. Use 16 coals on top and 6-8 coals on the bottom. Cook until the potatoes are soft. Do not allow the potatoes on the bottom to burn.

6. Remove the potatoes from the Dutch oven and allow to cool. Test for taste. If you want to add more salt, pepper, or cayenne pepper, now is the time to do it.

7. Once cool, mix in the shredded sharp cheddar cheese.

8. Form the potato and cheese mixture into balls about 1½ inches in diameter.

9. Whisk the eggs and buttermilk into a creamy mixture.

10. Combine the flour and cornflakes.

11. Dip the potato balls into the eggs and buttermilk mixture then roll in the flour and cornflake mixture.

12. Deep fry the balls in a neutral tasting oil until just they just start to brown.

13. Remove from oil and allow to drain.

14. Serve warm.