

# Fried Pizza Balls

Recipe by: Owen O'Connor

Servings: 32 pizza balls

Amount	Ingredient	Prep Notes
3 cups	flour	
1 cup	water	hot, around 150°F
1/4 cup	olive oil	
1 tsp	salt	
1 lb	mozzarella	block is good
5 oz	mini pepperoni	
2	eggs	beaten
2 cups	bread crumbs	
lots	oil	for frying
	spaghetti sauce	for dipping

- mix flour, water, oil, and salt in a large bowl, knead until smooth and stretchy
  - let dough rest for 30 minutes or so
  - roll dough out into 20" by 15" rectangle and cut into 32 pieces
  - cut mozzarella into 32 chunks, place one chunk on each piece of dough
  - place mini pepperoni on each piece of dough
  - wrap the dough around the mozzarella and pepperoni and seal off the seam
  - fill a pan with 3-4" of oil and heat to ~300°F over medium heat
  - put the breadcrumbs and eggs in shallow dishes and beat the eggs
  - roll the dough balls in egg and then in breadcrumbs until they are well coated
  - place the dough balls in the oil until they are browned and start to float
  - place on a tray to cool, serve with spaghetti sauce
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- *note:* leftover pizza balls can be frozen and reheated in a 400° oven for 12 minutes
  - *note:* panko bread crumbs make a nice crispy shell, it took a bit less than one box per recipe