

## PULLED PORK BACON BALLS

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This is another one from the archives. I had my first go a low-and-slow pork shoulder (I need to dig this recipe out one of these days) and it was TASTY!!! It somehow got it into my head to use the leftovers to make Bacon Balls.

When I first got the idea for this, I started to think about some sort of binding agent ala crab cakes. Turns out the consistency of the leftover pulled pork was PERFECT for Bacon Balls! I also discovered that I need just the right bacon for Bacon Balls. Right now it is Kunzler Regular Cut Bacon closely followed by Hormel's Black Label Bacon.

### INGREDIENTS

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<u>Qty.</u>	<u>Unit</u>	<u>Item</u>
20	TBSP	Left Over Pulled Pork
1	1 lb pack	Bacon
AR	-----	Peanut Oil

Don't like or are allergic to peanut oil? No problem! Use whatever oil you like that is appropriate for deep frying.

### SPECIAL TOOLS

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- Counter top deep fryer

### PREPARATION

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- 1) Heat deep fryer oil to 356 deg. F
- 2) Cut a slice of bacon in half
- 3) Scoop out just a tad over a tablespoon of pulled pork
- 4) Form the pulled pork into a ball
- 5) Spread out one of the half bacon slices and place the pulled pork ball on top of it in the center
- 6) Wrap the bacon up on either side of the ball
- 7) Turn the ball over and 90 deg. and place on top of the second bacon half slice in the center. The side of the bacon ball with the ends of the bacon should be face down and the open sides of the ball should be pointing along the direction of the second half slice of bacon
- 8) Wrap the bacon up on either side of the ball a secure with a wood toothpick
- 9) Repeat for the rest of the bacon and / or pulled pork.
- 10) Deep fry bacon balls 4 - 5 at a time for 5 minutes and let drain in basket for 1 minute.

- 11) Set aside on ½ sheet cooling rack in ½ sheet pan. Cover with a second half sheet pan
- 12) ENJOY!!!

## NOTES

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- i. NONE!!!

## PICTURES

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