



CHEETOS® FLAMIN' HOT® Boudin Balls

INGREDIENTS

[title]Boudin:

- 2 tbsp** olive oil
- 1** carrot, chopped
- 1 stalk** celery, chopped
- 1** small onion, chopped
- 5 cloves** garlic (whole)
- 2 cups** chicken broth
- 2 tbsp** Cajun seasoning
- 2 lbs** pork shoulder, cut into 2-inch chunks

1 cup basmati rice

[title]Boudin Balls:

- 1 bag (8.5 oz)** CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
 - 4 oz** brick-style cream cheese, softened
 - 1 cup** shredded cheddar cheese
 - 2** green onions, thinly sliced
 - 2 tbsp** finely chopped fresh parsley
 - 1/2 cup** all-purpose flour
 - 1** egg
 - Canola oil, for frying
- [title]Rémoulade Sauce:
- 2/3 cup** mayonnaise
 - 2 tbsp** chopped dill pickles
 - 1 tbsp** prepared horseradish sauce
 - 1 tbsp** finely chopped fresh parsley
 - 1 tbsp** lemon juice
 - 1** clove garlic, minced
 - 1 tsp** Dijon mustard
 - 1 tsp** Worcestershire sauce
 - 1/2 tsp** Cajun seasoning
 - 1/4 tsp** salt
 - 1/4 tsp** black pepper

HOW TO MAKE

DIRECTIONS

Boudin: In a Dutch oven set over medium heat, heat oil. Cook carrot, celery, onion, and garlic for 3 to 5 minutes or until softened. Add broth and bring to a boil. Stir in Cajun seasoning. Stir in pork. Cover and simmer for 1 1/2 to 2 hours or until pork is very tender and can be pulled apart with a fork.



PREP
TIME
45min



COOK
TIME
3hr



SERVES
12

PRODUCT



Reserving cooking liquid for rice, strain solids. Let pork and vegetable mixture cool completely; using 2 forks, shred pork.

Transfer 2 cups reserved cooking liquid to Dutch oven; bring to a boil. Stir in rice. Reduce heat to low. Cover and cook for 20 minutes or until rice is tender and has absorbed most of the liquid. Let stand covered for 10 minutes. Let cool completely.

Boudin Balls: In a food processor, process CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely crushed. Transfer to bowl.

Into food processor, transfer half the pork, half the rice and half the cream cheese; pulse until combined. Transfer to large bowl. Repeat process with remaining pork, remaining rice and remaining cream cheese; transfer to the large bowl. Stir in 2 cups finely crushed CHEETOS®, cheddar, green onions and parsley.

Using 1/3-cup measuring cup or scoop, scoop boudin mixture into balls. Arrange on parchment paper-lined baking sheet. Refrigerate for 30 minutes to 1 hour or until mixture well chilled.

Transfer flour to shallow dish. In another shallow dish, whisk egg.

Dredge boudin balls in flour, dip in egg and then roll in remaining crushed CHEETOS®.

Heat large high-sided skillet filled with 2 inches of oil over medium-heat until shimmering or instant-read thermometer registers 350°F. Working in batches, using slotted spoon, carefully transfer breaded boudin balls to hot oil. Fry for 3 to 4 minutes or until golden brown and heated through. Using slotted spoon, transfer boudin balls to paper towel-lined tray.

Rémoulade: In small bowl, stir together mayonnaise, pickle, horseradish sauce, parsley, lemon juice, garlic, Dijon, Worcestershire sauce, Cajun seasoning, salt and pepper until combined.

Serve boudin balls with rémoulade.