

CHEETOS® FLAMIN' HOT® Boudin Balls

Ingredients

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

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

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



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
45 min	3 hr	3 hr 45 min	12

Made with



CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks

- 1/2 tsp Cajun seasoning
- 1/4 tsp salt
- 1/4 tsp black pepper

How to make it

1. 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. Reserving cooking liquid for rice, strain solids. Let pork and vegetable mixture cool completely; using 2 forks, shred pork.
2. 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.
3. Boudin Balls: In a food processor, process CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks until finely crushed. Transfer to bowl.
4. 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.
5. 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.
6. Transfer flour to shallow dish. In another shallow dish, whisk egg.
7. Dredge boudin balls in flour, dip in egg and then roll in remaining crushed CHEETOS®.
8. 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.

9. Rémoulade: In small bowl, stir together mayonnaise, pickle, horseradish sauce, parsley, lemon juice, garlic, Dijon, Worcestershire sauce, Cajun seasoning, salt and pepper until combined.
10. Serve boudin balls with rémoulade.