Mexican Cheese Balls

(Makes 45 balls approx.)

Ingredients:

200g Butter
150g Plain Flour
3 Cups Milk
3 Cups **Ceekays** Mexican Marinated Chicken, cooked and chopped
3 Cups **Cheesie Tops** Grated Mozzarella and Cheddar Cheese
1 Cup Pickled Jalapenos, finely chopped
1 Cup Sweetcorn
2 tsp Coarse Black Pepper
Salt to taste
2 Cups Hot'n'Spicy Chicken Mix
3 Cups Breadcrumbs
4-6 Eggs, whisked

Method:

Melt butter in a large deep pan over a low medium heat, add flour and cook for a few minutes.

Stir in the flour. Whisk in a little of the milk at a time, stirring continuously until you have a smooth thick sauce.

Lower the heat and season the sauce with salt and pepper.

Add the chicken, cheese, jalapenos, sweetcorn and mix well.

Remove from heat, cool at room temperature then refrigerate overnight, or for a minimum of 4 hours.

Using a tablespoon scoop the mixture and roll into round balls. Cover the cheese balls in the hot'n'spicy mix, then dip in egg and finally coat in breadcrumbs.

Freeze before frying in hot oil for 3-4 mins or until golden brown and cooked through.

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Cheesie Tops®