

These Golden Reuben Balls Are the Best Way to Use Corned Beef

Love a good Reuben sandwich? Imagine all that melty, tangy, cheesy goodness packed into a



OVEN
400°F

TIME
45 min

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INGREDIENTS

- 2 cups cooked corned beef, shredded
- 1 cup sauerkraut, drained and chopped
- 1 cup Swiss cheese, shredded
- $\frac{1}{2}$ cup cream cheese, softened
- 1 tbsp Dijon mustard
- 1 tsp garlic powder
- 1 tsp onion powder
- $\frac{1}{4}$ tsp black pepper
- 1 cup breadcrumbs
- $\frac{1}{2}$ cup all-purpose flour
- 2 large eggs, beaten
- Oil, for frying

DIRECTIONS

1. **Make the Filling:** In a large bowl, mix together shredded corned beef, sauerkraut, Swiss cheese, cream cheese, Dijon mustard, garlic powder, onion powder, and black pepper until well combined.
2. **Form the Balls:** Roll the mixture into small balls (about 1 inch wide) and place on a parchment-lined baking sheet.
3. **Set Up the Breading Station:** Place flour in one shallow dish
4. Beaten eggs in another
5. Breadcrumbs in a third
6. **Bread the Balls:** Coat each ball in flour, then dip in egg, and finally roll in breadcrumbs. Return them to the baking sheet.
7. **Fry:** Heat oil in a deep skillet or fryer to 350°F (175°C). Fry balls in batches, about 3-4 minutes per side, until golden and crispy. Don't overcrowd the pan.
8. **Drain & Serve:** Transfer to a plate lined with paper towels to drain. Serve warm with your favorite dipping sauce.

TIPS FOR SUCCESS

Make sure your sauerkraut is well-drained to avoid soggy centers.

Chill the formed balls for 15-20 minutes before breading for better shape retention.

Form and bread the balls, then freeze raw-fry from frozen, adding 2-3 extra minutes. ?

