

Reuben Balls with Spicy Thousand Island - The Ultimate Party Appetizer

If you're a fan of the classic Reuben sandwich, wait until you try these



OVEN
350°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

For the Reuben Balls:

- 1 cup cooked corned beef, finely chopped
- 1 cup sauerkraut, drained and chopped
- 1 cup shredded Swiss cheese
- 4 oz cream cheese, softened
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp black pepper
- 1 cup all-purpose flour
- 2 eggs, beaten
- 1 1/2 cups breadcrumbs

Oil, for frying

For the Spicy Thousand Island Sauce:

- 1/2 cup mayonnaise
- 2 tbsp ketchup
- 1 tbsp sweet pickle relish
- 1 tsp hot sauce
- 1/4 tsp paprika

DIRECTIONS

- 1.** Make the : Filling: Combine corned beef, sauerkraut, Swiss, cream cheese, garlic powder, onion powder, and pepper. Mix until well blended.
- 2.** Form the : Balls: Roll the mixture into 1-inch balls. Place on a tray and freeze for 15-20 minutes to firm up.
- 3.** Coat the : Balls: Roll each in flour, then dip in egg, then coat with breadcrumbs. Press lightly to ensure the crumbs stick.
- 4.** Fry: Heat oil to 350°F (175°C). Fry the balls in small batches for 3-4 minutes until golden brown. Drain on paper towels.
- 5.** Mix the : Sauce: Whisk together mayonnaise, ketchup, relish, hot sauce, and paprika until smooth.
- 6.** Serve: Enjoy warm, crispy Reuben Balls with a generous side of dipping sauce.

SWAPS & NOTES

Corned beef : Use leftovers from St.

Patrick's Day or get it sliced fresh from the deli.

Sauerkraut : Make sure to squeeze out excess moisture-it's key to preventing soggy balls.

Breadcrumbs : Use panko for extra crunch or seasoned Italian-style for added flavor.

TIPS FOR SUCCESS

Don't skip freezing before frying-it helps the balls hold their shape.

Use a thermometer to keep oil at a steady 350°F for even frying.

Double the batch and freeze extras for quick future snacks.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/reuben-balls-with-spicy-thousand-island-the-ultimate-party-appetizer/>