



NASCAR COOKS! Race Day Recipe Contest

Winner – Week 8

Recipe Submitted by Kae O'Brien from Spokane, Washington

RECIPE: Speedway Cheese Balls

INGREDIENTS:

- Six (6) 8-inch skewers or corn dog sticks
- 18 Birchwood Italian meatballs
- 36 one-inch cubes mozzarella cheese
- 4 cups marinara sauce
- 6 cups thickened pancake mix

INSTRUCTIONS:

- Preheat deep fryer to 350 degrees
- Cut meatballs into $\frac{1}{2}$
- Assemble skewers or corn dog sticks as follows:
 - $\frac{1}{2}$ meatball
 - 1 cube mozzarella
 - Repeat pattern for a total of 6 times: $\frac{1}{2}$ meatball, 1 cube mozzarella, $\frac{1}{2}$ meatball, etc.
 - Can also vary if you would like a green pepper and onion. To do this, just dice into 1-inch pieces and add to skewer or stick.
- Take finished skewers or corn dog sticks and dip in thickened pancake mix of your choice.
- Continue to check the consistency of your mix as you fry.

- Dip in fryer and turn slowly until all the pancake mix starts to get a golden brown, then drop completely in oil for approximately 3-4 minutes.
- Take cheese balls out of fryer and set on plate.

- Heat marinara and put in a Styrofoam or other container of your choice with approximate $\frac{1}{2}$ cup- $\frac{3}{4}$ cup marinara sauce, and dip your Speedway Cheese Balls in the marinara sauce.
- Delicious! Perfect snack while you enjoying the race!