

**Molly Brown's Colorado Nugget**  
*Chef Don Louie, Aikan Foods, Colorado Springs, CO*

Servings: Makes approximately 32 meatballs

Ingredients:

- 1 lb of Colorado Ground Lamb
- 1 lb of Colorado Ground Turkey
- 4 oz of Colorado Goat Cheese
- 1 package of Grand Pa's Hush Puppy Mix (Wild "Erbs" Specialty Foods in Evergreen CO)
- 4 Tablespoon of Corn Starch (for dredging) ½ Teaspoon of Kosher Salt

Instructions:

1. Pour oil into deep fryer or a large heavy pot and heat to 350 degrees
2. Follow the directions on Grand Pa's Hush Puppy Mix and allow it to stand for 10 minutes. \*(You can an egg to this batter to make it richer you might half to reduce your liquid by a 1/3 of cup)
3. In a large bowl place the Colorado Ground Lamb and the Colorado Ground Turkey and mix well and add the ½ teaspoon of kosher salt to the mixture, let the mixture stand for 10 minutes in the refrigerator. \*(Do not cover the mixture it need to breath while it is cooling)
4. After the mixture has cooled use your 1oz scoop to make the nugget. You'll need to open the nugget and place at least 1/10 of an oz of Ore Blanco Goat Cheese, then re-roll the meat back into a ball or different shapes and dredge the nugget in corn starch and place them on a lined cookie sheet. \*(You can add more cheese if you like be careful not to over stuff them for they will burst or leak during the frying process and splatter and may cause oil burns to the skin)
5. After you have dredged the nugget in cornstarch you'll put them into Grand Pa's Hush Puppy Batter. \*(Do a few at a time in the batter)
6. Place the batter nugget into the fryer/ large heavy pot using the slotted spoon. Once in the oil the nugget will float and to cook them thoroughly you must place the second basket on top of the first basket so to submerge the nugget until they are golden brown for 4 to 5 minutes.
7. Once done cooking place the nuggets onto a cooling rack for a couple of minutes, transfer them to a platter, then serve.

Wine Pairing:

My personal choice of a Colorado wine for the dish is a Sangiovese by Balistreri Vineyards