



Slap Ya Mama

Slap Ya Mama Cajun Products

<http://slapyamama.com>

Fried Red Beans & Rice Balls

Ingredients:

- [Slap Ya Mama Red Beans & Rice Dinner Mix](#)
- [Slap Ya Mama Cajun Fish Fry](#)
- 1 Egg

Directions:

Prepare the **Slap Ya Mama Red Beans & Rice** as directed on the back of the box. Place the cooked Red Beans & Rice into the refrigerator until cold. By having the red beans and rice cold, it helps make the “balls” easier to form. Once the red beans & rice are cold, using your hands, form/mold the red beans and rice into balls that are a little bigger than golf ball size and set aside. Pre-heat your oil to 375 degrees. Crack your egg into a bowl and scramble to create an egg wash. With your fish fry batter in a large bowl, roll your Red Beans & Rice balls in the batter until they are entirely covered with batter. Then dip each ball in your egg wash, covering the ball with egg wash and place back into the fish fry batter and cover again with batter.

Carefully drop your red beans and rice balls into the oil and fry for about 4 ½ minutes or until golden brown. You can enjoy them by themselves or you can create a our Slap Ya Mama dipping sauce, either way, enjoy.