

Prociutto De Parma Wrapped Garlic Spinach Balls

Serves

60+ Garlic Spinach Balls

Ingredients

- 2 Pkg. frozen chopped spinach (defrosted and drained well)
- 2 cups seasoned Italian bread crumbs, plus 1 cup extra
- 1lb of imported Prociutto de Parma
- 6 eggs, beaten
- 2 medium yellow onions chopped fine
- 1/2 cup Italian parsley, chopped fine
- 3/4 cup melted butter
- 1/2 cup fresh grated parmesan cheese
- 4 garlic cloves minced
- Fresh ground black pepper
- Kosher Salt to taste
- Red pepper flakes to taste

Preparation Instructions

Pre-heat oven to 350. Line a 1/4 inch baking sheet pan with parchment paper.

In a food processor, chop Italian parsley, onions, and garlic. In a large bowl, mix the eggs, room temp. melted butter, spinach, salt and pepper, red pepper flakes, onions, parsley and garlic. Add the bread crumbs and mix by hand until it all comes together. Add more bread crumbs if needed until desired consistency. Put mix into the refrigerator for about 15 minutes or until mix is firm. Using a teaspoon size portion, in your hand, roll into small size balls. Place balls on baking sheet and bake for about 15 minutes or until slightly browned on both sides. Wrap with Prociutto de Parma and serve.