
Filled Olives

Filling Ingredients

Chicken, cooked
Pork, cooked - equal parts chicken and pork
Eggs - 1 for each pound of meat
Lucatella cheese - ½ C for each pound
Black pepper - ½ t for each pound
Salt - 3 t for each pound
Green salad olives - 10-ounces per pound
Paprika dash only
Chicken broth - reserved from chicken

Rolling Ingredients

Cracker meal - 50%
Lucatella cheese - 25%
Italian bread crumbs- 25%
Eggs, beaten

Frying Ingredients

Vegetable oil - 90%
Olive oil - 10%

Procedure

Cook pork in about 1" of water. Cook pork until done; add water as needed. Do not save pork broth. Cook chicken in about 2" of water until done; add water as needed. Save chicken broth. Grind both meats separately. Grind meats again; this time together to mix well. Drain olives and rinse in water. Remove pimentos, use about ¼ of the pimentos. Break olives in half. Make mixture of meats, cheese, eggs, salt and pepper, adding the last 4 ingredients a little at a time. Mix in olives and pimentos. Add chicken broth if too dry. Form into balls; roll in egg, then bread crumbs. Deep fry in oil. Serve hot; eat with your fingers. If freezing, roll in egg, then in bread crumbs. Flash freeze on a flat pan; then put into freezer bags.

