



Donated by Allen & Myra Charleston

Emu balls are a great party food. Serve with a choice of sauces and some chips, something cool to drink and what more could you ask for?

Emu Balls

- 6 cups Bisquick
- 2 pounds ground emu
- 20 oz grated or shredded sharp cheddar cheese
- 1 teaspoon onion salt
- 1/4 teaspoon black pepper

Mix well. Use a melon scoop to keep the balls the same size if needed, but meat mixture into ball shapes.

Bake on cookie sheets at 350 for 10 to 20 minutes, depending on size of balls. Be careful not to overcook.

Sour Cream Sauce

- 2 tablespoons cooking oil
- 2 tablespoons flour
- 1 teaspoon lemon juice
- 1/4 teaspoon paprika
- 1 cup sour cream - at room temperature
- 1/2 cup water
- 1/2 teaspoon Worcestershire sauce
- 1/4 teaspoon salt

Heat the cooking oil in skillet, blend in flour. Add water (ok, just like you were making gravy). Now add lemon juice, Worcestershire sauce, paprika and salt. Skillet should be at medium heat. Stir constantly. When thickened, heat an additional 2 minutes before removing from heat. Pour in serving bowl. Carefully swirl in the sour cream. Serve with Emu balls.

