

COLONIAL CHICKEN HAM CROQUETTES

President John Quincy Adams and Louisa Adams

2 cups chopped cooked chicken
3 ounces chopped cooked smoked ham
1/2 to 1 cup coarse grated bread crumbs
1/8 teaspoon (each) salt; black pepper or as desired
1/4 teaspoon ground nutmeg
1 teaspoon mustard
1 Tablespoon catsup
2 Tablespoons chopped chives, optional
6 Tablespoons melted butter
3 eggs, divided
2/3 cup Panko bread crumbs
Oil, as needed for frying
Garnish: parsley sprigs; radish roses as desired

Stir together chopped chicken and ham in large bowl. Add bread crumbs, salt, black pepper, nutmeg, mustard, catsup, and chives. Stir in melted butter.

In a small bowl, beat 1 egg; add to meat mixture; Knead meat together until resembles sausage meat.

Using about 2 Tablespoons meat mixture; form into meatball sized balls.

Place 2 beaten eggs, salt, and pepper in medium sized bowl; place Panko bread crumbs in shallow dish.

Dip each meatball in egg mixture; roll in beaten eggs, coating thickly.

Place frying oil in deep fryer and cook according to machine's directions or deep fry in about 350 degree oil for 2 to 3 minutes. Drain on paper towels.

Serve Chicken Ham Croquettes with mustard and ketchup as condiments.

Yield: about 14 chicken ham meatballs