# Swaggerty's Farm Arancini Recipe

| 8-10 servings | 2 hours prep time | 30 min. cook time |
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## ingredients

### Rice (Arancini-Style Risotto)

- ¾ cup Arborio rice
- 1 Tbsp. olive oil
- ¼ cup yellow onion, small dice
- 1-2 cloves garlic, minced
- 2½ cups chicken stock, hot
- ¼ cup Parmesan cheese, finely grated
- 2 Tbsp. unsalted butter
- Salt and black pepper, to taste

### Filling

- ½ lb. Swaggerty's Farm Italian sausage
- 2 oz country ham, diced
- 1 cup crushed tomatoes
- 1 Tbsp. tomato paste
- ¼ cup yellow onion, fine dice
- 1 clove garlic, minced
- 1 Tbsp. olive oil
- 1 tsp. sugar
- ¼ tsp. red pepper flakes (adjust as needed)
- 2 Tbsp. fresh basil, chiffonade
- 6-8 oz fresh Mozzarella, small dice
- Salt and black pepper, to taste

### Breading Station

- 1 cup all-purpose flour
- 2 eggs + 2 Tbsp. water (egg wash)
- 1½-2 cups breadcrumbs
- Salt and black pepper, to taste

### Frying

- Vegetable oil, as needed

## directions

### Prepare Rice Base

In a large pan, heat olive oil over medium heat. Add onions; cook until soft and translucent. Add garlic; cook until fragrant. Add Arborio rice; toast 2–3 minutes. Add hot stock; simmer until absorbed and rice is tender. Stir in butter and Parmesan. Season and spread on tray to cool completely.

### Prepare Filling

In another large skillet, heat olive oil; cook country ham 2–3 minutes. Add Italian sausage; cook thoroughly, breaking into small pieces. Add onion and garlic; cook until softened. Stir in tomato paste; cook 2 minutes. Add tomatoes, sugar, and red pepper flakes. Simmer 15–20 minutes until thick. Stir in basil; season and cool completely.

### Form Arancini

Scoop about 2oz. of  rice; flatten into a cup. Add 1oz. filling and Mozzarella. Enclose and form a tight ball. Place on parchment-lined tray; chill until firm.

### Bread Arancini

Season flour with salt and pepper. Dredge chilled Arancini balls: Place seasoned flour, egg wash and bread crumbs in three separate bowls or pie tins. Dredge Arancini ball in each mixture starting with flour → egg wash → breadcrumbs, until coated. Return to balls to tray; chill or briefly freeze.

### Fry

Heat oil to 350°F. Fry in small batches (4–5 minutes) until golden brown. Drain and set aside. Serve immediately.

## To Serve

- If serving a large crowd, keep Arancini warm in a warming dish or at about 135°F or less.
- Slightly soft risotto helps with the binding.
- Brief chilling/freezing improves the structure of Arancini before frying.
- Expect extra filling, which can be used for later meals or adjust ratios as needed.

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