

## Fried Pinto Bean Balls

### Ingredients:

- 5 cups Pinto beans (cooked) and blended
- 1 red onion (sautéed)
- 1 bell pepper (sautéed)
- 1 tbs cayenne pepper
- 1 tbs sesame oil
- 1 tsp salt
- 1 tsp white pepper
- 1 tsp Cumin
- 3 tbs rice flour

### Pineapple Ponzu Sauce:

- 1/2 cup Soy sauce
- 1/4 cup fresh orange juice
- 1/4 cup pineapple juice
- 2 tbs lemon juice
- 1 tbs water
- 1 tbs white rice wine
- 1 tbs red crushed pepper
- 1 cup sugar

### Instructions:

1. To make the pineapple ponzu sauce, put all sauce ingredients into a saucepan. Reduce until sauce thickens. Remove from heat and cool.
2. Mix beans, veggies, and spices together add 2 Tbs rice flour to mix.
3. Roll into 1-inch balls.
4. Use remaining rice flour to cover the outside of the balls and fry in fryer @ 350 degrees for 4 minutes or until golden brown.
5. Top with Pineapple ponzu sauce.