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With our new business venture, the holidays and everything else in life lately, my opportunities to cook and create has been put on the side burner. This is not something that I enjoy. One thing in life that bothers me is when I don't have the time to cook for my family, even if it is just a pizza.

One of my New Year's resolutions is to get back in the groove, the cook and create groove, that is.

Everyone knows how much kids like to eat with their hands, but what about the adults. In our home, we go through rice like nobody's business. Rice pilaf, wild rice, brown rice with vegetables, you name it. When you think about it, rice is a pretty boring, yet versatile food. So why can't it be fun?

These rice balls are easy to make, good for an appetizer or side dish and are fun to eat as well. Try them out on your kids or at your next get-together and see what a big hit you'll make with them.

Rice Balls

3 cups hot cooked rice

1-1/2 cups shredded mozzarella cheese

2 large eggs

Dash of salt

Dash of pepper

1/4 tsp garlic powder

1/2 cup dried bread crumbs

1/2 cup fresh shredded Parmesan cheese

In a large bowl mix garlic powder, rice, mozzarella cheese, eggs, salt and pepper. Let set for 15 minutes at room temperature to reach a forming consistency.

With your hands, make 1-2 inch balls out of the mixture. In a shallow dish mix dried bread crumbs with Parmesan cheese. Roll the rice balls in mixture, coating evenly.

Place the rice balls on a non-stick cookie sheet. Preheat oven to 425°F and bake for 15-20 minutes or until golden brown. Serve as an appetizer with Alfredo or Marinara dipping sauce.