

# Prairie Dust Chicken Bites

Scott is at it again, this time, his take on a classic Greek meatball using, of course, Prairie Dust!

## Meatball Recipe:

20 oz (1 1/2 lb.) ground chicken thigh and/or leg meat  
1/2 cup chopped fresh spinach  
2 tbsp. chopped flat leaf parsley  
1 tbsp. chopped fresh basil  
1 tsp. chopped fresh oregano  
1/4 cup feta cheese (or similar brined white cheese)  
1 1/2 tbsp. Prairie Dust

1. Combine all ingredients together in a large bowl. The mixture will be very moist. Refrigerate a minimum of 2 hours before attempting to portion.
2. Cover a cookie sheet or baking pan with aluminum foil. Select a sheet sufficiently large enough to fit 3 dozen meatballs (1 – 1/2 inch). Forming meatballs is best done by hand, as the mixture is too sticky for most scoops/dishers.
3. Once the meatballs have been hand formed and placed on the cookie sheet, put in freezer a minimum of 4 hours (or until thoroughly frozen). If making meatballs in advance, once frozen, they can be transferred to a freezer bag or similar container for extended storage.
4. If cooking the meatballs in the oven, freezing is not necessary. However, for grilling, it is essential that they are frozen before cooking.
5. Set smoker to medium heat (275° – 300°).
6. Generously coat a pizza screen (18" is perfect for a Large Big Green Egg) with nonstick spray. Evenly spread the meatballs on the screen, and put the screen on the smoker.
7. Once the bottom of the meatballs has browned and a crust is formed, flip the meatballs over. Depending on the temperature, each side will take 5 – 7 minutes.

Remove from heat, and serve with yogurt sauce.

## Yogurt Sauce Recipe:

1/2 cup Greek yogurt (Greek Gods plain is recommended as it is quite thick)  
1/4 cup sour cream  
1/4 cup feta cheese  
1 small lemon (juice and zest)  
1 tsp. chopped garlic  
6-8 whole fresh basil leaves  
1/8 tsp. fresh oregano  
1 tsp. Prairie Dust

1. Put all ingredients for the yogurt sauce in a blender, and puree until smooth. Refrigerate until cool.

*Thank You, Scott Shimano, Green Card Q for the recipe*