

## Arancini (Sicilian Rice Balls)

2 cups Arborio rice  
1 cup Romano cheese  
1 small bag frozen peas, thawed  
2 eggs, beaten  
1 pound Ricotta  
2 cups dried breadcrumbs  
3 cups canola oil (for deep-frying)



Boil rice till cooked and drain. While warm, mix in Romano, peas, and eggs. Mix well and cool. Next, take a handful of this mixture, make a depression in the middle and fill it with 1 teaspoon of Ricotta. Cover with more rice and shape into a small football. Place on tray and refrigerate (better if overnight). When ready to fry..heat oil. Roll ball in (egg..if desired) and breadcrumbs. Fry till golden. Drain on paper towel. Best when served warm.