

# RECIPE OF THE WEEK: PALEO EDITION

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## Bora Bora Fireballs

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### Ingredients:

- 1 1/2 cups shredded coconut
- 3 cloves garlic
- 3 to 4 scallions
- 1/2 fresh jalapeño
- 1 cup canned crushed pineapple, packed in its own juice
- 1/2 teaspoon salt
- 2 tablespoons coconut aminos
- 1 1/2 teaspoons dried ginger
- 1 teaspoon ground cayenne pepper
- 2 large eggs
- 2 pounds ground pork

### Instructions:

1. Preheat oven to 375 degrees F. Cover a large baking sheet with parchment paper or aluminum foil; set aside. Heat a large non-stick skillet over medium-high heat, then add the coconut. Toast, stirring often with a wooden spoon, until golden brown, about 3 mins. Remove from the heat and set aside to cool.
2. Peel and crush garlic cloves and cut the scallion into very thin slices. Remove the ribs and seeds from the jalapeno, then finely mince. Set aside.
3. Drain the can of pineapple in a sieve placed over a bowl to catch the juice. Press the pineapple pulp against the sieve with a wooden spoon to extract excess moisture. Place the pineapple in a large mixing bowl and save the juice for later.
4. To the pineapple, add salt, coconut aminos, ginger, cayenne, garlic, scallions, jalapeno, and eggs. Beat with a wooden spoon until combined. Crumble the pork into the bowl and knead until combined.
5. Arrange bowls of pineapple juice, toasted coconut, and pork for easy access. Measure a level tablespoon of pork to make a meatball, lightly douse in pineapple juice, then roll in the coconut, gently pressing the coconut shreds into the meat. Line up the meatballs on the prepared baking sheet, about 1/2 inch apart.
6. Slide the meatballs into the oven and bake for 25-30 mins, until sizzling and golden brown. Even better after the second day!

Compliments of *Melissa Joulwan* of [theclothesmakethegirl.com](http://theclothesmakethegirl.com) and [moblieskillet.com](http://moblieskillet.com)

