Spicy Italian Style Meatballs

In a large bowl, combine all meats together. Add in olive oil and eggs, mix together. Fold in sweet onions, chopped garlic and curly parsley. Add in one jar of Spicy Sweet Wine Relish (yes one jar, we said ‘Spicy’ meatballs). Roll into balls and lay out on parchment paper lined baking sheet. Bake for 20-25 minutes.

Kitchen Tip: These spicy meatballs are fabulous in our “Good old Fashioned Sugo (sauce)” and delicious with our Mushroom & Basil Sauce!

Ingredients

1 jar La Dee Da Spicy Sweet Wine Relish
1 lb lean ground beef
1 lb lean ground turkey
1 lb lean ground veal
3/4 cup of chopped curly parsley
1 cup finely diced sweet onion
1/4 cup fresh finely chopped garlic
4 eggs
1/2 cup EVOO
1 cup seasoned bread crumbs

OR

1 jar of 12 Vegetable Tomato Sauce to bind mixture together

Preparation

1. Preheat oven to 400°F.
2. In a large bowl, combine all meats together.
3. Add in olive oil and eggs, mix together.
4. Fold in sweet onions, chopped garlic and curly parsley.
5. Add in one jar of Spicy Sweet Wine Relish (yes one jar, we said ‘Spicy’ meatballs).
6. Roll into balls and lay out on parchment paper lined baking sheet.