

Templeton Hills Beef's: Savory Meatballs in Jelly Sauce

INGREDIENTS

1 lb THB ground beef
1 t garlic salt
1/4 t pepper
1 t Worcestershire sauce
1 small onion, diced
3/4 C bread crumbs
1/4 C milk
1 egg, lightly beaten
2 T extra virgin olive oil
we like The Groves on 41!



DIRECTIONS

The Meatballs

Chop the onion finely in a food processor or by hand. Soak the bread crumbs in milk for 5 minutes. In a mixer with a paddle attachment, mix ground beef and spices. Add onion and egg. Mix in moist bread crumbs. Each pound of ground beef makes 16-24 meatballs, depending on their size. 1 ounce is good for cocktail meatballs, 2 ounces for a meal. Roll and shape meatballs. Heat 2 tablespoons olive oil in a skillet or griddle. Cook meatballs, turning as they brown. The meatballs will release from the pan when they are cooked enough to turn, about 2-3 minutes a side, 3 sides total. Meatballs freeze well and recipe can easily be doubled.

The Sauce

Use one jelly jar (a cup) of your favorite jam or jelly. Wine Diva suggests Hot Zin, Grenache Ginger, or Spiced Syrah. Add one cup ketchup (or fill the jelly jar) and about 1/4-1/2 cup cider vinegar, depending on how liquefied you want the sauce. Whisk together, or mix in a food processor or blender. Pour over meatballs and serve.

This works well in a crock pot to keep warm and will be the best bite of the party.