

Maple Balsamic Meatballs

Why make regular meatballs when you can dress them up with Laura's signature Pure Maple Dark Balsamic Vinegar! This delicious recipe was created using ingredients from our in-store oil and vinegar bar and has become a staff and customer favorite. Our recipe makes enough for multiple weeknight dinners, making cooking after a busy day easy, without compromising on taste.

Ingredients

For the Meatballs

- 2 lbs ground beef
- 2lbs of ground pork
- 1 medium Spanish onion
- 3 cloves of garlic
- ½ cup of Panko bread crumbs
- 2 tbsp of 10% or 18% Cream
- 1 egg
- 1 tsp black pepper
- 1 tsp sea salt, or to taste

For the Maple Balsamic Sauce

- 1 ½ cup of ketchup
- 1 tbsp Worcestershire sauce
- 2 tbsp soya sauce
- 50 ml of Laura's Pure Maple Dark Balsamic Vinegar
- ¼ cup brown sugar
- 1 tsp chilli pepper flakes
- 1 tbsp onion powder
- 1 ½ tsp Borsari original seasoning, or sea salt
- 2 cloves garlic, minced

Directions

For the Meatballs

1. Pre-heat the oven at 350°. Combine ground pork and beef together in a large bowl.
2. Puree garlic and onion together in a food processor or blender until smooth. Mix these in with the meats until well combined.
3. Add bread crumbs, cream, egg, pepper, onion powder and salt to the meat mixture until well-combined.
4. Divide the meat into small balls, rolling them to the diameter of a quarter.
5. Place on a parchment-lined cooking tray, bake until just cooked through, approximately 13-15 minutes.

For the Maple Balsamic Sauce

1. Place all ingredients in a pot on the stovetop. Heat on medium heat until all dry ingredients are dissolved into the wet and the mixture is heated through.
2. Pour sauce over the cooked meatballs in a baking dish. For reheating, place meatballs covered in sauce in the oven for approximately 30 minutes.