

Greek Meatballs

Inspired by Elaine Louie

Sauce

2 tbs olive oil	1 tsp red chili flakes
1/2 a medium onion, chopped fine	salt, pepper, pinch of sugar
3 garlic cloves, chopped fine	dash of Maggi seasoning
1 28 oz. can of plum tomatoes	dash of balsamic vinegar
1/2 cup dry white wine	

Saute the onions in the olive oil, add the garlic and cook briefly. Add the tomatoes, wine, and chili flakes, sugar, salt, and pepper and let it simmer while you get the meatballs going.

Meatballs

12 oz. ground pork	1/2 tsp allspice
16 oz. ground beef	1/2 nutmeg, grated fine
1/2 medium onion, chopped fine	1/2 cup breadcrumbs
3 cloves garlic, chopped fine	1 egg
3 tsp ground cumin	1/2 cup white wine
2 tsp paprika	salt, pepper

Put all the ingredients in a large bowl and mix well to combine (I use my clean hands to do this...it's easier). Form the meat mixture into small balls (I used a cookie dough scoop that turns out tablespoon sized balls). Heat up a skillet over medium heat and add about 1/2 inch of olive oil. Cook the meatballs in the skillet, turning them to brown them evenly. Replenish the olive oil as needed and store the cooked meatballs in a covered dish in the warm oven.

While the meatballs are cooking take the sauce off the heat and put it into the blender jar and let it rip for about 10 seconds or until it is totally pureed. Pour it back into the pan and reduce it while the meatballs cook. Taste it and if it needs more oomph add some Maggi seasoning and balsamic vinegar.

Serve the meatballs with the sauce on the side or simmer the two together. I liked it with the sauce on the side, and also some goat milk yogurt and jasmine rice. This recipe makes enough for four servings plus leftovers. Total prep and cooking time is about one hour.