

Easy Black Currant Balsamic Glazed Meatballs

INGREDIENTS:

- 1 lb ground beef
- 1 lb ground pork
- 1/2 cup breadcrumbs
- 1/3 cup milk
- 1/4 cup onion diced
- 1 egg
- 1/4 cup parsley chopped
- 1/4 cup parmesan shredded
- 1/2 teaspoon powdered ginger
- 1 teaspoon D'Olivo Italian Dipping Blend
- salt and pepper to taste
- D'Olivo Ultra Premium Extra Virgin Olive Oil for baking sheet.
- 1 cup D'Olivo Black Currant Dark Balsamic Vinegar
- 1 large pinch crushed red pepper flakes

DIRECTIONS:

Preheat oven to 400°F. Line baking sheet with foil and lightly brush with D'Olivo UP EVOO.

Place meats, breadcrumbs, milk, onion, egg, parsley, parmesan, and spices in a medium bowl and gently mix just until combined. Avoid overmixing, as that makes the meatballs tough.

Using a 1 1/2 tablespoon cookie scoop, shape mixture into 48 meatballs. Creating meatballs of identical size helps them cook evenly. Roll meatballs and place 1/2" apart on foil lined baking sheet.

Bake 18-20 minutes, until a meat thermometer inserted into the center of a meatball reads 165 F. Set aside to cool.

Place D'Olivo Black Currant Balsamic and crushed red pepper in a saucepan that will accommodate the meatballs and bring to a boil. Reduce heat and simmer until volume reduces by half. Transfer the meatballs to the saucepan. Stir gently and continuously until all meatballs are coated with glaze. Serve immediately.

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