

SIMPLE MEATBALLS

*Recipe by Jonathon Sawyer, chef/owner,
Trentina, Cleveland*

PAIR WITH:

"CRISCIONE VINEYARD"
CABERNET SAUVIGNON



INGREDIENTS

1 Vidalia onion, diced
4 cloves garlic, minced
1 red bell pepper, cored, seeded and diced
2 cups, plus 2 tablespoons, cold-pressed, extra-virgin olive oil, divided
2 cups diced bread or breadcrumbs
2 large organic eggs
¼ cup ricotta cheese
½ cup grated Parmesan cheese
2 tablespoons sliced Italian herbs (like parsley, oregano and basil)
1 pound ground pork
Pinch of salt
Pinch of pepper
Dusting of organic all-purpose flour, as needed
2 cups favorite tomato sauce

PREPERATION

- In small saucepan over low heat, sauté onion, garlic and red pepper in 2 tablespoons of olive oil. Cook slowly, covered, stirring occasionally.
- In a large bowl, soak breadcrumbs in enough water to cover for 1 minute. Strain out excess liquid.
- In a separate large bowl, beat eggs, then add ricotta, Parmesan, sautéed onion mixture and herbs. Mix thoroughly. Add meat and soaked breadcrumbs. Wearing gloves, mix meat and breadcrumbs with hands. Season with salt and pepper.
- Shape mixture into balls slightly larger than golf ball. Refrigerate meatballs until chilled to ensure more even searing.
- In large sauté pan over medium-high heat, heat remaining 2 cups olive oil. Preheat oven to 350°F. Dust meatballs lightly with flour. Spread tomato sauce in baking dish.
- Working in batches, brown meatballs on all sides in olive oil. Once browned, transfer meatballs to baking dish. After sautéing all meatballs, discard olive oil, reserving any pan drippings or browned meat remaining in pan and add to baking dish. Bake for 20 minutes, until cooked through