

Harvest Grill Braised Meatballs

1/4 lbs bread crumbs

2/3 cup milk

1 lbs ground beef/pork mix

2 eggs

1/2 onion, chopped

1/3 cup parsley, chopped

1 1/2 teaspoons kosher salt

1 teaspoon black pepper

1 teaspoon dried thyme

1/2 cup all-purpose flour

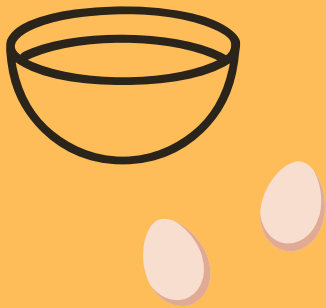
1 1/2 tablespoons butter

1 1/2 teaspoons olive oil

1 1/2 cups red wine

1/4 cup tomato paste

2 cups beef stock



In a bowl combine bread crumbs and milk, pressing on the bread to make sure it is submerged fully. Let sit for about 10 minutes for the bread crumbs to absorb the milk. Take the bread crumbs out of the milk squeezing out any excess and place in mixer bowl. Discard milk.

Add the ground meat, eggs, onions, parsley, salt, pepper, and dried thyme to bowl and mix with paddle until combined. Be careful not to overmix.

Portion meatballs onto a greased baking sheet and bake for about 30 minutes at 350 degrees. Once done, take meatballs out of the oven and set aside.

Once cool enough to handle, dust the meatballs with the flour, shaking off the excess. Melt the butter with the olive oil in a sauté pan with sides over medium-high heat. Working in batches, add the meatballs to the pan and sauté on all sides until browned,

Once all of the meatballs are browned return them all to the pan. Add the wine and tomato paste to the pan and bring to a boil, and continue until wine thickens. Stir frequently. Add the beef stock and reduce heat to a simmer, still stirring frequently, until the gravy thickens. Salt and pepper to taste and serve.