

# TIPSY MEATBALLS

1 jar of **Emily G's Cabernet Sauvignon Jam**  
1 c bread crumbs  
1/2 lb ground pork  
1/2 lb ground veal  
1/2 lb ground beef  
1/2 c plus 2 T grated Parmesan  
1/4 c chopped flat-leaf parsley  
2 t salt  
1/2 medium onion, grated  
2 cloves garlic, minced  
1 large egg, beaten  
Freshly ground black pepper  
1/3 c olive oil, divided  
1/2 c red wine  
1/2 c ketchup

In a large bowl, combine bread crumbs, pork, veal, beef, Parmesan, parsley, salt, onion, garlic, egg and mix until combined. Season meat mixture with pepper. Using your hands, gently form the meat mixture into 18 slightly larger than golf ball-sized balls. Refrigerate for at least 1 hour or up to 24 hours.

Heat 1/2 the oil in a large nonstick skillet over medium-high heat. Add 1/2 of the meatballs and cook, turning occasionally, until well browned on all sides, about 6 minutes. Transfer the meatballs to a plate covered with a paper towel to drain the oil.

Wipe out the skillet, return to the heat, and repeat with the remaining oil and meatballs. Drain and wipe out the skillet again.

In the skillet, over low heat, combine jam, wine, and ketchup. Add all the meatballs and bring to a boil. Lower the heat and simmer covered stirring occasionally until the meatballs are cooked through, about 15 minutes.

Serve as appetizer or over bow tie pasta for a main dish.



EMILY G'S™  
JAM OF LOVE

