

## Meatballs with Cranberry Chili Sauce

Yield: 2 lbs

Using three kinds of ground meat is the secret to these moist and flavorful meatballs. Perfect for the holidays with the tart cranberry chili sauce

1 lb	ground beef
8 oz	ground pork
8 oz	ground veal
4 cloves	garlic, minced
2 large	eggs
1 cup	freshly ground Romano cheese
2 tbsps	Italian parsley, chopped fine
	salt
	black pepper
2 cups	breadcrumbs
1-1/2 cups	warm water
1 cup	olive oil
	Cranberry Chili Sauce

1. In a large bowl, combine beef, pork and veal. Add garlic, eggs, cheese parsley, salt and pepper.
2. Using a wooden spoon, combine breadcrumbs into mixture. Slowly add water about 1/2 cup at a time. The mixture should be very moist and hold its shape. Using a melon baller, shape into the size meatballs desired.
3. Heat olive oil in a large skillet. Fry meatballs in batches until light brown and crisp. Remove and drain on paper toweling.
4. Place all of the fried meatballs onto a baking sheet and keep warm in a 300°F oven.

## Cranberry Chili Sauce

Makes 2 cups

1 can (7 oz)	chipotle peppers in adobo sauce, (not drained)
1 medium	onion, cut into wedges
12 cloves	garlic
1 cup	lightly packed brown sugar
2 cups	white wine vinegar
1 cup	ketchup
1/4 cup	extra virgin olive oil
1/4 cup	molasses
1 tbsps	Worcestershire sauce

2 tsp	ground cloves
2 tsp	ground coriander
1 tsp	red peppers
1 tsp	ground cinnamon
1 tsp	ground allspice
1/8 tsp	sea salt
11 oz	cranberry jelly

1. In the work bowl if the food processor fitted with the metal blade, process the chipotle peppers with the adobe sauce, onion and garlic until pureed, about 1 minute. Add brown sugar and puree until smooth. Set aside.
2. In a medium saucepan over medium heat, vinegar, ketchup, olive oil, molasses, Worcestershire sauce, cloves, coriander, red pepper sauce, cinnamon, and allspice until it has reduced by half, about 4-6 minutes, add the pureed pepper/garlic mixture. Cook on low heat for 60 minutes. Season with salt. Add cranberry jelly and stir until fully melted. Serve on meatballs.