

Chef Jordan's Meatballs

"Part A"

650gr "regular" ground beef or 80% lean, 20% fat

650gr ground pork

"Part B"

40gr finely grated Grana Padano or Parmigiano Regiano cheese

200gr onions finely minced or pureed in a food processor

15gr minced garlic

30gr roasted garlic paste (optional)

50gr confit or caramelized onion paste (optional)

50ml Stag's Hollow Dolcetto

2 eggs

10gr fresh parsley finely chopped

"Part C"

15gr salt

2gr pepper

½ tsp dried oregano

¼ tsp cayenne

"Part D"

1/2c panko

125ml buttermilk or milk

Finely mince or puree onions & garlic and mix with all wet ingredients in "Part B"

Weigh and mix all dry ingredients together in "Part C"

Mix panko with buttermilk (or milk) from "Part D" and let soak at least 15-20 mins before mixing meatballs.

Mix 1/3 of meat with the soaked panko mixture from "Part D" and all other ingredients either by hand or in a stand mixer with the paddle attachment until well combined.

Add remaining meat and mix until JUST combined, scraping down sides and very bottom as necessary.

Form into evenly sized balls and place on a parchment or foil lined cookie sheet & bake at 450 for approx 15 mins or until an internal temperature of 160 degrees.

Alternately brown the meatballs in a very hot pan with olive oil and finish them by simmering in your favourite tomato sauce until just cooked through or an internal temperature of 160 degrees.