



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Meatballs in Almond Sauce

Served 6

Ingredients

¾ cup bread crumbs
1 ¼ cups dry white wine
13 cloves garlic, peeled
½ lb. ground beef
¾ lb. ground pork
¾ lb. ground veal
2 eggs
5 tbl. minced parsley
2 ½ tsp. salt
Freshly ground black pepper
2 tbl. olive oil
1 onion, finely chopped
1 carrot, peeled and finely chopped
20 blanched almonds
1 ¾ cup beef broth
½ cup frozen peas
1 bay leaf
2 scallions

Soak the bread crumbs in ¼ cup of the white wine. Mash 3 cloves of the garlic and combine with the ground meats, softened bread crumbs, eggs, 3 tbl. of the parsley, salt, and pepper. Form into cocktail-size meatballs.

Heat the oil in a large, shallow skillet. Sauté the meatballs until well browned on all sides. Remove to a warm platter. Add the onion and carrot to the skillet and sauté until the onion is wilted (add more oil if necessary). Stir in the remaining cup of white wine and the remaining 10 cloves of garlic and boil until most of the liquid has evaporated.

Meanwhile, in a processor or blender grind the almonds as finely as possible. Pour in the beef broth very gradually. Transfer this mixture to the casserole and add the meatballs, peas, the remaining 2 tbl. parsley, the bay leaf, scallions, and salt and pepper if needed. Cover and cook slowly for 45 minutes.

Credit: Penelope Casas