LA DEE DA GOURMET SAUCES
Spicy Italian Style Meatballs

Ingredients:

I jar Fire & Ice Spicy Ice Wine Relish

1 lb lean ground beef

1 lb lean ground turkey

1 lb lean ground veal

3/4 cup of chopped curly parsley

1 cup finely diced sweet onion

1/4 cup fresh finely chopped garlic

4 eggs

1/2 cup EVOO

1 cup seasoned bread crumbs or alternately you can use 1/jar of Fusion-12 Vegetable Tomato Sauce to bind mixture together

Directions:

Preheat oven to 400. In a large bowl, combine all meats together. Add in olive oil and eggs, mix together. Fold in sweet onions, chopped garlic and curly parsley. Add in one jar of Fire & Ice, Spicy Ice Wine Relish (yes one jar, we said 'Spicy' meatballs). Roll into balls and lay out on parchment paper lined baking sheet. Bake for 20-25 minute at 400 degrees.

NOTE: These spicy meatballs are fabulous in our "Good old Fashioned Sugo (sauce)" and delicious with our Fresco Mushroom & Basil White Wine Sauce!