

Spanish Meatballs



Serving Size : 20

Amount	Measure	Ingredient	Preparation
		Meatball Mixture	
3/4	pound	Ground Beef	
3/4	pound	Ground Pork	
3/4	pound	Ground Veal	
3 1/3	tablespoons	Onion, minced	
2 1/2	teaspoons	Garlic, chopped	
2 1/2	teaspoons	Parsley, chopped	
2 1/2	teaspoons	Cilantro, chopped	
2 1/2	teaspoons	Cumin, ground	
3/4	teaspoon	Chile Powder	
	dash	Crush Red Pepper Flakes	
2 1/2	teaspoons	Kosher Salt	
1 1/4	teaspoons	Fresh Ground Black Pepper	
1	each	Egg, lightly beaten	
3	tablespoons	French Bread Crumbs, fresh	
		Smoked Paprika Gravy	
3 1/3	tablespoons	Olive Oil	
5	each	Garlic Cloves, smashed	
1/3	cup	Red Onion, chopped	
3	tablespoons	Flour	
1/2	pound	Chicken Broth	
1/2	pound	Beef Broth	
2 1/2	teaspoons	Parsley, chopped	
	dash	Crush Red Pepper Flakes	
1	teaspoon	Smoked Paprika	
		Cilantro, chopped - Garnish	

1. In a large bowl, mix together the pork, veal, beef, onion, garlic, parsley, cilantro, cumin, chile powder, and crush red pepper flakes along with salt and black pepper. Add the egg and breadcrumbs and combine.
2. Begin to form 2-ounce meatballs. Rounding them in the palms of your hand. Set aside.
3. Heat a saute pan over medium-high heat add olive oil and add the meatballs to the pan. Brown the meatballs on all sides, turning gently as needed, until nicely browned, but not fully cooked. Remove from the pan and place onto a greased sheet pan for baking in 350-degree oven until fully cooked.

Consider 1.5 oz meatballs - If doing smaller size, strain out onion and garlic before thickening for cleaner look to finished product.

NOTE: Brown roux for better color and flavor in sauce. This is made with oil and flour rather than butter, and it is cooked longer, beige in color, to achieve darker color and nuttier flavor.

NOTE: Browning in a pan is optional, you can also bake the meatballs from a raw state in the oven.

Smoked Paprika Gravy

1. In a same saute pan over medium-high heat, add olive oil, the smashed garlic cloves, and the red onion; toss to combine, cook for one minute.
2. Whisk in the flour until it combines with the oil to make a roux, and cook for 2 minutes longer.
3. Whisk in the smoked paprika and allow it to cook for a moment to release its flavor, then whisk in chicken broth, beef broth and parsley.
4. Once it comes to a boil it will begin to thicken. Once it has thickened add the chile flakes and remove the