

Spicy Meatballs

From Tapas to Meze. Makes 32 meatballs.

1/2 lb.	Ground pork
1/2 lb.	Ground beef
1/2 lb.	Ground veal
1 cup	Dry bread crumbs
6	Garlic cloves, minced
2 Tbsp.	Chopped fresh parsley
1 1/2 tsp.	Ground coriander seeds
1/2 tsp.	Nutmeg
1/2 tsp.	Cumin
Pinch	Cayenne
3 Tbsp.	Olive oil
1 medium	Onion, minced
1 cup	Dry white wine
3 cups	(1-28 oz. Can) Italian Plum tomatoes, crushed

1. Preheat the oven to 350° F.
2. In a bowl, combine the pork, beef, veal, bread crumbs, 4 garlic cloves, parsley, ground coriander, nutmeg, cumin, cayenne, $\frac{3}{4}$ tsp. salt and $\frac{1}{4}$ tsp pepper.
3. Form into 32 - 1 inch meatballs and place on a baking sheet.
4. Bake for 10 to 12 minutes.
5. Remove from the oven and reserve.
6. Heat the olive oil in a skillet. Add the onions and the remaining 2 garlic cloves and sauté 7 minutes, until soft.
7. Add the wine and the tomatoes and simmer slowly 15 minutes.
8. Add the meatballs, $\frac{1}{2}$ tsp. salt and pepper and continue to simmer slowly 10 minutes.
9. Serve immediately, or at room temperature.

Note: This recipe can be made completely up to 2 days ahead of time. Reheat before serving. I made smaller meatballs and I also added 1 egg and some Parmesan cheese.