



## Meatballs In Spanish Tomato Sauce

Makes 4 Servings

### INGREDIENTS

6 oz Ground Pork  
6 oz Ground Veal  
1 tsp Lemon Juice  
1/2 small Onion, Finely Chopped  
2 cloves Garlic, Crushed  
2 tbsp Fresh Parsley, Chopped  
1/2 tsp Nutmeg, Freshly Grated  
1/2 tsp Ground Cloves  
1/4 cup Breadcrumbs  
1 Egg  
1 tbsp Half & Half  
2 tbsp Olive Oil  
Salt And Pepper

Tomato Sauce:

1/2 cup White Wine  
2 cups Canned Tomatoes, Chopped  
1/2 Onion, Finely Chopped  
2 cloves Garlic, Crushed  
1/2 tsp Spanish Paprika (Pimenton)  
1 Bay Leaf

### DIRECTIONS

Combine all ingredients for meatballs - except for olive oil - in a large bowl and mix well. Shape into 1" balls.

In a large saute pan, heat olive oil over medium-high heat. Saute meatballs until browned well on all sides.

In a large pot, combine the ingredients for the sauce and allow to simmer for about 30 minutes. Add the meatballs and simmer in sauce for 1 hour. If there isn't enough liquid to cover the meatballs, add water or red wine.

Allow to cool and freeze for later, if you wish, or serve warm with toothpicks as appetizers.