Braised Meatballs in Red Wine Gravy

A Pepper Bridge Winery Favorite

adapted from Spicy Southern Kitchen

INGREDIENTS

- 16 oz day-old French Bread
- 1 c. whole milk
- 1 3/4 lbs. ground beef (7-15% fat)
- 2 large eggs, lightly beaten
- 1 medium onion, finely chopped
- 1/2 c. chopped parsley
- 2 tsp salt
- 1 tsp black pepper
- 1/2 tsp dried thyme
- All purpose flour
- 2 tbsp butter
- 1 1/2 tsp olive oil
- 1 1/2 c. red wine
- 1/4 c. tomato paste
- 2 1/2 c. beef broth

PREPARATION

Preheat oven to 350. Combine bread and milk in a medium bowl, pressing on bread to submerge. Let sit 10 minutes.

Squeeze out most of milk from bread and discard milk. Place bread in a large bowl. Add ground beef, eggs, finely chopped onion, parsley, salt, pepper, and thyme. Using your hands, mix together until well combined.

Form 1 3/4 in. meatballs and place in 2 13-by-9-inch glass baking dishes. Bake for 30 minutes. Let cool slightly.

Dust meatballs with flour and shake off excess. Melt butter and oil in a large skillet over medium-high heat. In 2 batches, saute meatballs until browned on all sides, about 3 minutes. Return all meatballs to skillet.

Whisk together tomato paste and wine. Add to skillet and bring to a boil. Continue boiling 5 minutes, until liquid thickens slightly. Stir often. Add broth, reduce heat to medium and simmer until it thickens, about 15 minutes. Season with salt and pepper.

NOTES: