

BBQ Chipotle Meatballs

INGREDIENTS

1/2 lb beef
1/2# of Bacon
6 plum tomatoes, roasted*
1 onion, finely chopped
3 garlic cloves, chop 3 cloves
1 large egg, beaten
2 tspn teaspoon ground cumin
4 Chipotle chiles in adobo*
1 cup chicken broth
1 tblspn fresh cilantro, chopped fine
2 tblspn fresh oregano or 1 tblspn dried oregano
1/4 cup olive oil
Salt and ground pepper to taste

DIRECTIONS

In a large bowl mix beef, pork, beaten eggs, chopped onion, chopped garlic, 1-3/4 teaspoons of the cumin, add salt and pepper to taste. Thoroughly mix and place covered in refrigerator.

Make tomato sauce by mixing the following in a food blender: roasted plum tomatoes, chipotle chiles in abobo, one whole garlic clove, cumin, cilantro, oregano and chicken broth. Let stand while browning the meatballs.

Make 1-1/2 inch meatballs and brown on all sides in hot vegetable oil. When browned, but not done, remove meatballs from skillet.

Leave skillet over heat and add the tomato sauce, stir and taste. Add additional sale and ground pepper if necessary. Bring mixture to a simmer and add meatballs. Cook for about 1/2 hour.