

Chipotle Meatballs

Prep Time: 25 minutes

Servings: 8-10

Cook Time: 15 minutes

Difficulty: Easy

**Recipe adapted from Bon Appetit*

Ingredients:

For the meatballs:

1/3 C. whole milk
1/3 C. bread crumbs
6 bacon slices, chopped
1/2 C. finely chopped onion
1 T. chopped garlic
1 T. finely chopped, seeded, canned chipotles in adobo
1 t. ground cumin
3/4 t. dried oregano
2 T. water
3/4 lb. ground pork
1/2 lb. ground veal
1 large egg; lightly beaten
1/4 C. chopped flat-leaf parsley

1 lime; cut into wedges

For the chipotle-lime sauce:

1 lime; juiced
1/2 C. mayonnaise
2 chipotle peppers; seeded and chopped finely
1 T. adobo sauce
Black pepper; a pinch



Cooking Instructions:

For the meatballs:

In a large mixing bowl, combine the whole milk with the bread crumbs. Set aside.

Fry the bacon in a large skillet over medium high heat until brown and crisp. Set aside in a small bowl, reserving 1 T. bacon fat in the skillet.

Cook the onion, garlic, chipotle peppers, cumin, and oregano in the skillet until softened; about 2 minutes. Add water and cook, stirring and scraping up brown bits, until the water has evaporated; about another minute. Add this mixture to the milk and bread crumbs. Add in the ground meats, egg, parsley, bacon, and 1 t. salt. Mix together with your hands until everything is fully combined.

Set an oven grate to its' highest position and turn on the broiler. Grease a large baking sheet for the meatballs.

Using your hands, form the mixture into small meatballs; about 1 T. worth, and place in rows onto the baking sheet. (*Tip: Have a bowl of water handy. Dipping your fingers into the water periodically will keep the meatballs from sticking to your hands.*)

Brown the meatballs, without turning, under the broiler for about 10 minutes. You may have to slide the baking sheet occasionally to ensure all the meatballs get browned evenly.

For the chipotle-lime sauce:

Combine the lime juice, mayonnaise, chopped chipotle peppers and their sauce, and a pinch of pepper into a small bowl. Whisk together. Taste for seasonings.

Serve the meatballs with dipping sauce and lime wedges. Enjoy!