

# Carina's Feast

WINERY

## Spicy Pork Meatballs with a Muhammara Dipping Sauce

SERVES 4-6



### MEATBALL INGREDIENTS:

1 POUND GROUND PORK  
2 CHICKEN LIVERS (*trimmed and finely chopped*)  
1 CUP FRESH BREAD CRUMBS  
1 LARGE EGG (*beaten*)  
1/8 CUP CHOPPED FRESH PARSLEY LEAVES  
1/8 CUP CHOPPED FRESH CILANTRO LEAVES  
2 TABLESPOONS FRESH CHOPPED MINT LEAVES  
1/2 OF A JALAPENO PEPPER (*finely diced*)  
3 LARGE GARLIC CLOVES (*finely chopped*)  
2 TABLESPOONS GRATED LEMON ZEST  
1/8 TEASPOON GROUND CINNAMON  
1 TEASPOON KOSHER SALT  
1 TEASPOON GROUND BLACK PEPPER

### MUHAMMARA SAUCE INGREDIENTS:

1/4 POUND WALNUTS  
2 TABLESPOONS TOMATO PASTE  
1 CUP FRESH BREAD CRUMBS  
3 TABLESPOONS OLIVE OIL  
1 1/2 TABLESPOONS POMEGRANATE MOLASSES  
2 RED PEPPERS (*roasted and peeled*)  
1 TEASPOON PIMENTON OR ALEPPO  
PEPPER POWDER  
JUICE OF ONE LEMON  
1 TEASPOONS GROUND CUMIN

### MEATBALL DIRECTIONS:

*In medium sized bowl combine all the ingredients. Refrigerate mixture for about a half an hour to let the flavors meld. Form the meatballs into desired size and brown in a large skillet over medium heat. Transfer the browned meatballs to sheet tray and bake in a 375 degree fahrenheit oven about 8-10 minutes until done.*

### MUHAMMARA SAUCE DIRECTIONS:

*Place all the ingredients in a food processor and blend until fairly smooth. Serve at room temperature; but store in the refrigerator. This recipe will keep up to two weeks.*