

# Meatballs with Salsa Romesco

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3	tablespoons	bread crumbs
2	tablespoons	chicken broth
1	pound	ground beef - crumbled, not lean
2	cloves	garlic - minced
1	tablespoon	fresh italian parsley - finely chopped
1	tablespoon	fresh mint - finely chopped
1	teaspoon	dried mexican oregano
1	tablespoon	parmesan cheese - grated
1		egg - lightly beaten
		Salsa Romesco

Preheat the oven to 350.

In a small bowl, soften the bread crumbs with the chicken broth for several minutes.

In a larger bowl, thoroughly mix the beef, softened crumbs and remaining ingredients. Shape the mixture into 1.5" balls and set aside. Heat a large skillet over med-high and brown the meatballs in batches. As they brown, transfer then to a baking pan.

Finish meatballs in the oven for 10 to 12 minutes, until cooked through but not dry. Serve warm with Salsa Romesco.

.

# Salsa Romesco

Amount	Measure	Ingredient - Preparation Method
1	slice	country-style French or Italian Bread
		olive oil
1/3	cup	toasted almonds
1/3	cup	toasted hazelnuts
3	cloves	garlic
2	teaspoons	chile caribe
4		roma tomato
2	small	red bell pepper - roasted, peeled and seeded
1		dried ancho or new mexico red chile
		salt and pepper
		sherry vinegar
1/2	cup	olive oil

Fry the bread in a little oil until crisp and golden. Cool.

In a food processor, process the bread, nuts, garlic and chile to fine crumbs. Add remaining ingredients, except vinegar and oil, and process until smooth. With the machine running, gradually add the vinegar and oil. Taste and adjust seasonings. Cover and let rest for 20 minutes.