

Cocoa Magic Meatballs with Green-Peppercorn Sauce

Chef Carrie Wong

Preheat oven to 350 degrees

1 ½ # lean ground beef
1 shallot finely minced
½ cup fresh bread crumbs
1 egg mixed with 1/3 cup milk
1 T Beef Potion
Salt & Pepper

2T butter
2T olive oil
2 TBS good port
¼ cup brandy or cognac
1/2 cup very rich beef stock (1 cup broth reduce)
½ cup heavy cream
1 TBS drained green peppercorns plus 1 teaspoon green
peppercorns
crushed
4 TBS cold butter
1/4 tsp red wine vinegar
Salt and pepper to taste.
½ tsp Beef Potion

Combine first 3 ingredients in a large bowl and mix. Mix egg, milk, Beef Potion and salt & pepper together in small bowl and then blend into beef mix. Shape into meat balls and bake at 350 degrees until cooked through – approx 30 minutes. Drain any fat, cover and set aside.

Place a sauté pan over medium heat add butter & olive oil. Sauté shallot for 2 minutes. Carefully add port and brandy, flame until fire goes out. Add beef stock, peppercorns, heavy cream and ½ tsp of Beef Potion Cook over medium heat (easy bubble for 4-5 minutes) Remove from heat and whisk in cold butter, add vinegar and taste for salt and pepper. Drizzle over warm meatballs...enjoy!
Excellent on cooked egg noodles.