

Meatball Sliders with Red Wine Onion Jam

Makes about 24 sliders
Jam yields about 1 3/4 cups

This recipe was tested and approved by my 11 year old twin grandsons. They gave it a two thumbs up. The jam was made even better by the addition of Walla Walla sweet onions and of course Boomtown Wine!

Red Wine Onion Jam

3 tablespoons unsalted butter
1 pound Walla Walla onions, thinly sliced
1 cup Boomtown Cabernet Sauvignon
1/4 cup brown sugar
1 1/2 teaspoons red wine vinegar
1 1/2 teaspoons Savor
1/8 teaspoon cayenne pepper



In a medium saucepan melt the butter and add the onions. Cook over moderate heat for about 20 minutes or until the onions begin to brown and soften. Add the wine, brown sugar, vinegar, Savor and cayenne. Stir to combine. Cook over medium low heat for about 30 minutes, stirring occasionally, until a thick jam forms. Set aside to cool.

Meatballs

1/3 cup fine bread crumbs
1/2 cup milk
1 egg, beaten
2 1/2 teaspoons Savor
2 teaspoons Worcestershire sauce
3/4 cup rough chop Walla Walla onion
1 carrot, rough chop
1 stalk of celery, rough chop
1 clove of garlic, rough chop
1/2 cup whole parsley leaves
4 thick slices of bacon, cut into 2 inch pieces
1 1/2 pounds 80/20 ground beef
3/4 cup Gruyere shredded or cheese of choice
24 slider type buns, Hawaiian brand rolls work well.

Preheat oven to 400 degrees

Coat a half sheet pan with cooking spray.

In a large bowl, combine the bread crumbs, milk, egg, Savor and Worcestershire sauce, set aside.

Place the onions, carrot, celery and garlic in the work bowl of a food processor. Pulse until finely chopped. You may need to scrape down the sides a few times. Add the parsley and pulse to chop.

Place the vegetables in the bowl with the bread crumb mixture.

Add the bacon to the now empty bowl of the food processor and pulse until finely minced. Add the bacon to the bowl with the vegetables and stir to thoroughly combine.

Gently mix the ground beef into the bacon mixture until combined, being careful not to over work.

If you have a 2 ounce scoop this will make the forming process really easy. If not use about 4 tablespoons of the meatball mixture per ball.

Roll the meatballs and place on sheet pan. Slightly flatten the meatballs so they are no longer perfectly round.

Bake for 15 minutes then remove from the oven and sprinkle a little cheese on top of each meatball. Return to the oven and bake for 1 more minute to melt cheese.

To serve, spread mayonnaise on each roll then top with a meatball and a spoon of onion jam. Serve warm.