



377 Healdsburg Ave.  
Healdsburg, CA 95448  
707.433.6087

## **Hungarian Meatballs**

*Moist, tender little treats!*

- **1 Tbs extra virgin olive oil**
- **1 Tbs butter**
- **3 Tbs Univer Red Gold Hot, divided**
- **1 medium onion, chopped**
- **¾ lb ground beef**
- **¾ lb ground pork**
- **1 cup seasoned breadcrumbs**
- **1 cup grated Parmesan cheese**
- **1 egg**

Preheat oven to 350 degrees F. Grease or spray a baking sheet. In a large frying pan, heat oil, butter and 1 tablespoon of Red Gold Hot; sauté onions until translucent, about 5 minutes. Meanwhile, mix together meat, breadcrumbs, cheese, 2 tablespoons Red Gold Hot and egg. Add onions and mix until blended. Roll into bite-sized balls and place on baking sheet. Bake 35 to 40 minutes. Transfer to platter and serve with Bill's Zookie Sauce (see recipe).

Yield: About 24 meatballs  
Preparation time: 15 minutes  
Cooking time: 35 minutes  
Ready in: 50 minutes