

Leticia's "Sneaky Pete" Meatballs

Ingredients:

- Black Sheep Gourmet Jalapeño Stuffed Olives
- Meat mixture for meatballs
- Mexican style salsa, heated to serve
- Cooked or steamed rice

Makes about 12-16 meatballs, depending on how thick you make the "patties"

Break out your favorite meatball recipe, but add a different "accent" to it. Prepare your meat mixture (we like $\frac{1}{2}$ ground beef & $\frac{1}{2}$ ground pork) as you normally do for your meatballs. Then form thin patties of the mixture, about 1/8 inch thick. Wrap each patty around one of our delicious Jalapeño stuffed olives and cook as you normally do. *The meatballs stay together better if you bake them as described below.*

Here is an award winning meatball recipe from The Black Sheep Bistro in Tustin, California, in case you don't have one. All amounts, except bread crumbs, can be varied to taste:

Ingredients:

- 2 pounds ground meat (as we said above, we like $\frac{1}{2}$ beef, $\frac{1}{2}$ pork)
- $\frac{1}{2}$ cup finely minced onion
- 1 Tablespoon minced garlic or 2 teaspoons granulated garlic
- $\frac{1}{2}$ teaspoon salt
- 1 teaspoon ground pepper
- $\frac{1}{4}$ cup bread crumbs
- $\frac{1}{4}$ teaspoon ground bay leaf
- $\frac{1}{4}$ teaspoon ground thyme
- 20-25 shakes hot pepper sauce, such as Crystal brand
- One large egg
- Your favorite Mexican style salsa such as Herdez Salsa Casera or Ortega.

Method:

Mix all ingredients, except salsa, in a stainless, glass or ceramic mixing bowl
Shape meatballs big enough to flatten into "pancakes" large enough to
shape completely around an olive, hiding the olive inside. You may need to experiment
a

little with this.

Pre-heat oven to 325

Spray a cookie sheet (big enough to hold all the meatballs) with pan spray

Place sneaky meatballs on cookie sheet and cook in preheated oven for

20 - 25 minutes, until done.

Serve with heated salsa over rice.

Wine tip: A big, hearty California Syrah (Shiraz,) a "jammy" Zinfandel or a Tempranillo.

Beer lover? Try a Negro Modelo!