



### **Beef 'n Bacon Jamboree Meatballs in Italian Tomato Sauce**

#### **Bacon Jam:**

- 1/4 lb. smoked bacon, sliced
- 1 cup chopped onion
- 1 teaspoon whole grain mustard
- 1/2 Tablespoon brown sugar
- 1 Tablespoon balsamic vinegar
- 1 Tablespoon water
- 1/8 teaspoon black pepper

#### **Meatballs**

- 1 pound ground chuck beef
- 1/2 Tablespoon Worcestershire sauce
- 1 egg, lightly beaten
- 1/4 cup Panko bread crumbs
- 1 Tablespoon natural concentrated pesto paste
- 1 clove garlic, minced
- 1/4 teaspoon (each) salt; black pepper
- 2 Tablespoon grated Parmesan cheese
- 2 Tablespoons almond flour
- 1 (14 ounce) container Italian tomato sauce
- Garnish: Parsley Sprigs as desired

In a 10 or 12 inch hot skillet, cook bacon pieces over medium high heat until bacon is almost crisp. Remove bacon; set aside. Crumble or chop into pieces.

**Prepare Bacon Jam:** Remove; reserve bacon drippings; return 1 Tablespoon to skillet. Add onions; cook over medium heat to caramelize, about 10 minutes. Add cooked bacon, mustard, brown sugar, vinegar, water and black pepper; simmer about 5 minutes to combine flavors. Remove from heat; set aside to cool. Place in small food processor; pulse to form a chunky bacon jam. Set aside.

**Form meatballs:** In a large bowl, combine beef, Worcestershire sauce, egg, bread crumbs, pesto paste, garlic, salt, and pepper. Lightly brush large baking sheet with bacon drippings. Using level 2 Tablespoon beef for each meatball; lightly pat each flat; fill each with 3/4 teaspoon bacon filling in center, wrap filling inside meatball.

In medium sized bowl, combine Parmesan cheese and almond flour; toss each meatball in mixture to coat; place on baking sheet. Drizzle meatballs with remaining bacon drippings. Bake in preheated 400 degree F oven for 10 minutes.

Heat Italian tomato sauce in 10 inch skillet until hot. Remove from heat. Add hot meatballs, coat with Italian tomato sauce. Garnish skillet with parsley sprigs. Serve as main dish or with toothpicks as an appetizer.

Yield: 16 meatballs Serves: 4 as main dish or 6 to 8 as an appetizer.

**About the Recipe:** These saucy meatballs will have your guests begging for the recipe. The tender beef is wrapped around a bacon onion jam that flavors the meat in high style. The best part is that you can prepare the meatballs ahead of time and just finish them up with the warm Italian sauce. It is a great appetizer or fantastic meal maker.