

Baked Meatballs with Tomato Ginger Jam

Ingredients

1/3 cup milk
2 slices of white sandwich bread, crusts removed and bread torn into pieces (1 cup)
1 1/4 pounds ground beef chuck
1 large egg, lightly beaten
1/4 cup freshly grated Parmigiano-Reggiano or Grana Padano cheese
1 tablespoon chopped parsley
1/2 tablespoon kosher salt
1 teaspoon chopped rosemary
1 teaspoon chopped oregano
1/2 teaspoon smoked sweet paprika
1/4 teaspoon granulated garlic
Extra-virgin olive oil, for brushing

Tomato Ginger Jam

1/2 cup sugar
2 teaspoons kosher salt
5 1/2 pounds ripe chopped, seeded red heirloom tomatoes
1/4 cup cider vinegar
3 tablespoons minced fresh ginger
1 teaspoon minced garlic
1 cinnamon stick
1/2 teaspoon freshly ground black pepper

Directions

To prepare Jam:

Combine first 3 ingredients in a large saucepan; let stand 10 minutes. Add remaining ingredients to pan; toss to combine. Bring to a boil over medium-high heat. Cook 30 minutes, scraping bottom of pan and stirring occasionally. Reduce heat to medium-low; cook until very thick and reduced to 3 cups (about 25 minutes), scraping bottom of pan and stirring frequently. Remove pan from heat, and cool to room temperature.

To prepare Meatballs:

In a large bowl, gently mix the soaked bread with the ground meat, egg, cheese, parsley, salt, rosemary, oregano, paprika and garlic until thoroughly combined. Form the mixture into 1 1/2-inch meatballs. Preheat the broiler. Arrange the meatballs on a large rimmed baking sheet and brush them generously with olive oil. Broil about 4 inches from the heat for about 15 minutes, until nicely browned and firm. Transfer the meatballs to a serving platter and serve with the Spiced Tomato Jam.

Serve with the 2017 Syrah.