

Cocktail Meatballs

<http://userealbutter.com/2015/12/09/cocktail-meatballs-recipe/>
from *Food and Wine*

meatballs

5 slices white bread, cubed
1 cup whole milk
3 large eggs, beaten
1 small onion, minced
1 tbsp salt
2 tsps sweet paprika
1 tsp dry mustard
1/2 tsp ground black pepper
1/2 tsp ground mace
2 lbs. lean ground beef
vegetable oil (for brushing)

sauce

1 cup ketchup
1/2 cup red currant jelly
1/2 cup dry sherry
1 tbsp Worcestershire sauce
1/2 cup water

Make the meatballs: Soak the bread in the milk for a minute. Squeeze out excess milk and place the bread in a large bowl. Add the eggs, onion, salt, paprika, mustard, pepper, mace, and ground beef to the bread and mix until combined. Try not to overwork the filling. Grease a rimmed baking sheet lined with parchment paper or aluminum foil. Form 1-ounce balls (about 1 1/2-inches in diameter) and place on the baking sheet. Brush the tops of the meatballs with vegetable oil. Broil the meatballs 10 inches from the broiler for 10 minutes until they are sizzling and browned. My broiler sucks, so I placed my meatballs on the very top rack so that the tops were 2 inches from the broiler. Remove from the oven.

Make the sauce: Combine the ketchup, red currant jelly, sherry, and Worcestershire sauce in a deep skillet over medium heat. Stir until the jelly has melted. Add the water and bring the sauce to a simmer. Transfer the meatballs to the skillet. Simmer on low heat for 15 minutes until the meatballs are glazed and the sauce is thickened. Serve hot or warm. Makes about 48 meatballs.