



Party Meatballs

Ingredients:

- 1 lb. [New York Style Gourmet Sausage Roll](#) (choice of Jalapeno, Chorizo, Roasted Bell Pepper & Caramelized Onion, and Vino & Formaggio – this one is also great for your pasta sauce)
 - ½ cup Red or White Wine (in a small bowl)
 - ½ cup Pre-Seasoned Breadcrumbs (on a flat plate)
 - 1 tablespoon Grated Cheese
 - 1 tablespoon Coarsely Chopped Italian Parsley
 - 4 tablespoons Vegetable Oil

Procedure:

Cut open sausage roll, gather enough sausage to make a tiny meatball, approx. 1" in diameter (approx. ¾ oz ball). Dip meat into the wine and roll sausage firmly into a tiny meatball. The wine prevents sticking to your palms. Then roll meatball in breadcrumbs to cover entirely and place on wax paper. Repeat procedure until all meatballs are done. Makes approx. 24 at this size. In a non-stick frying pan, preheat the oil to medium high. Place all meatballs in the hot oil. Turn meatballs when they reach a dark brown. Check heat so it is not too high to burn the meatballs. When done place finished meatballs on paper towels to absorb excess oil. Arrange onto your favorite plate, top and garnish with grated cheese and parsley. These meatballs hold well in food warmer, covered tightly with saran wrap or foil.

