

BEEF & BEET MEATBALLS

with 2020 Mineral Springs Ranch Pinot Noir

4# 80/20 Grass-fed ground beef

1# Red beets

2 Tbsp. Kosher salt

Olive oil, salt, and black pepper - to season to taste

1 Tbsp. Mild chili powder

1 tsp. Spicy chili powder

1 tsp. Sichuan peppercorn, ground

Preheat oven to 350°F. Season the beets with olive oil, salt and black pepper, and place them in a roasting pan covered in foil. Cook the beets until tender. Depending on size this will take anywhere from 20 minutes to an hour. Once the beets are out of the oven, turn the heat up to 400°F. While the cooked beets are still warm, peel the skin off by rubbing them with paper towels. The steam will allow the skin to come right off.

Shred the cooked beet with a cheese grater on the smallest size. Mix the shredded beet with the ground beef, spices, and salt until well combined. Before you form your meatballs, test the seasoning by pan-frying a small tablespoon of your mixture. Season with more salt and spices if desired. Next, form all of your mixture into 1 ½ inch balls and place on a cookie sheet (close but not too crowded).

Serve as an appetizer with your favorite dip. Alternatively, you can make a tasty sauce with your pan drippings. To do this, remove the meatballs from the sheet tray or pan. Deglaze the roasting pan or tray with one cup dry red wine, and ½ cup soy sauce. Reduce the liquid by half. Use a cornstarch slurry to thicken (to make the slurry, combine one part cornstarch with two parts water and whisk until smooth). Add one teaspoon at a time to your sauce, whisking to incorporate. Toss the meatballs in the sauce and enjoy!