

Recipe:

Caramelized Vidalia Sweet Onion Meatballs and Gravy

From the Kitchen of LisaYa's Kitchen

Servings:	Big
Prep Time:	20 minutes
Total Time:	45 minutes

Ingredients:

Hamburger 80/20, 2.25lb
Ground pork, 1.5lb

1.5 Lg Vidalia sweet onion, sliced
.5 Lg Vidalia sweet onion, chopped

Garlic, 4+ cloves chopped
4 oz Ricotta cheese, (Optional, but I love it!)

1/2 Cup bread crumbs
1 Tbsp Salt (this is a large portion of meat; reduce if you want)

2 tsp Pepper
1 tsp Worcestershire

2 tsp Bouillon powder for meat mixture
1 tsp Bouillon powder for gravy

1 Egg
1 Tbsp Corn starch

2 Tbsp Olive oil
1/4 Parsley, chopped stems and leaves

Directions:

Combine hamburger, pork, 1/2 cup Vidalia sweet onions, garlic

Ricotta cheese, bread crumbs, salt, pepper, Bouillon powder

Bread crumbs, salt, pepper, egg and parsley.

Mix it until everything is combined well.

Heat a large skillet on medium. Add two table spoons

of oil. Once hot, add two inch round meat balls into the pan.

Brown each side of the meat ball. Place the meatballs

in a dish and set aside. In the same pan, remove

some of the excess oil. Add the sliced onions.

Cook the onions down until soft and brown.

Notes:

Whisk the corn starch in with 1.5 cups of broth or water (whichever you have) to make a slurry.
Pour it into the pan with the sweet onions.

Add the Worcestershire sauce, salt, bouillion, pepper and more parsley to the gravy.
Place the meatballs back into the pan to simmer for 15 to 20 minutes. ,

Serve over mash potatoes. Mop up the gravy with your favorite bread.
