

Meatballs in a Cabernet Sauce

In this recipe, the meatballs actually are just the carriers for the sauce. The sauce brings out the fruit in the wine and is balanced by the bouillon and tomato to pair well with the meat. The wine can be substituted to pair well with many styles of food needing a red wine.

The Sauce

1-3/4 cup Cabernet Sauvignon

1 can (16 oz.) tomato sauce (use a good quality sauce; it makes a big difference!)

3 tbsp. lemon juice

3 tbsp. brown sugar

2-3 tsp. beef bouillon

1-2 tsp. Honey

1 tsp. corn syrup

3 cloves crushed garlic

1-2 tsp. oregano (dried)

Pinch of salt to taste

In a saucepan, combine all ingredients and bring to boil over medium-high heat while stirring. Reduce heat and simmer, with occasional stirring, until desired thickness. Be patient to allow the sauce to thicken. Adjust sweetness with honey or brown sugar and tartness with lemon juice.

Pour the sauce into a crock-pot filled with Italian style meatballs (store bought works well) and keep hot. Yummy!

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Nick Stavros's winning recipe