



Whiskey Hot Sauce Meatballs

(courtesy of @upishi101)

Serves 4

Prep Time: 1 hour

INGREDIENTS

Meatballs

500g of minced beef	3 slices of bread
1 large red onion, finely chopped	1 egg
4 cloves of garlic, minced	1 tsp of basil
A handful of chopped dhania leaves	1 tsp of paprika
2 tbs of Jars of Goodness Whiskey Hot Sauce	Salt to taste

Sauce

1 large tomato, finely diced	1 tbs of Jars of Goodness Whiskey Hot Sauce
1 large red onion, finely chopped	
2 cloves of garlic, minced	1 tsp of garam masala
A handful of chopped dhania stems	Water
	Salt to taste

METHOD

Meatballs

- Cut the crusts of your fresh bread then soak the flesh in about 2 tablespoons of water.
- Mix the soaked bread with all the other meatball ingredients i.e. meat, onions, garlic, dhania, hot sauce, basil, paprika, egg & salt in a large bowl until well combined.
- Use a spoon to scoop out the mixture, then roll them out on your hands into evenly sized balls.
- In a greased pan over low heat, sear the meatballs until both sides are browned and slightly cooked inside.
- Take them off the heat and let them rest as you make the sauce.

Sauce

- In a pan over medium heat, sauteè your onions until translucent.
- Add in the garlic and dhania stems and cook for another minute.
- Add in the tomatoes, cover the pan and let it simmer until the tomatoes are tender.
- Add in the garam masala, salt and the whiskey hot sauce.
- Add in about 500ml of water, cover and let it reduce.
- The meatballs are added at the very end, where they boil in the sauce for about 10 minutes.
- Serve your meatballs preferably with pasta

