

## Pork

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# Chipotle Meatballs

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www.dashrecipes.com

**Servings: 8**

**Preparation Time: 30 minutes**

**Start to Finish Time: 40 minutes**

*Meatballs can be formed and skewered, but not cooked, one day ahead and chilled until ready to cook.*

**1/3 cup whole milk**  
**1/3 cup bread crumbs**  
**6 slices bacon, chopped**  
**1/2 cup onion, finely chopped**  
**1 tablespoon garlic, chopped**  
**1 tablespoon canned chipotles in adobo, seeded and chopped**  
**1 teaspoon cumin**  
**3/4 teaspoon dried oregano**  
**2 tablespoons water**  
**3/4 pound ground pork**  
**1/2 pound ground veal**  
**1 egg, lightly beaten**  
**1/4 cup flat-leaf parsley, chopped**  
**1 teaspoon salt**  
**lime wedges (for serving)**

In a large bowl, combine the milk and breadcrumbs.

Cook the bacon in a 12-inch heavy skillet over medium heat, stirring occasionally, until crisp. Transfer with a slotted spoon to paper towels to drain.

Pour off all but one tablespoon of fat from the skillet. Cook the onion, garlic, chipotles, cumin and oregano in the skillet, stirring, until the onion is softened, about 3 minutes. Add the water and cook, stirring and scraping up the brown bits, until the water has evaporated, about 1 minute.

Stir into the bread crumb mixture.

Add the ground meats, egg, parsley, bacon and salt. Mix well with your hands.

Preheat the broiler.

Form scant tablespoons of meat mixture into balls and thread three balls one-half inch apart onto each skewer, arranging the skewers on a lightly oiled broiler pan.

Broil three to four inches from the heat (do not turn) until browned and cooked through, about 8 to 10 minutes.

Serve with lime wedges.

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Per Serving (excluding unknown items): 220 Calories; 15g Fat (60.7% calories from fat); 16g Protein; 5g Carbohydrate; trace Dietary Fiber; 86mg Cholesterol; 442mg Sodium. Exchanges: 0 Grain(Starch); 2 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 1 1/2 Fat.