

# Italian Style Meatballs in a Sweet & Spicy Wine Sauce

*Celentino Pasta*

1 package (26 ounce) *Celentino Italian Meatballs*  
 1 bottle (750 ml) *sweet red wine*  
 2 cups *hot sauce*  
 2 cups *dark brown sugar*  
 1/2 cup *buckwheat honey*  
 1 stick *butter*

In a large pot over medium-high heat, combine the wine, brown sugar, honey, butter and hot sauce. When the butter melts, add the meatballs and stir to coat. Simmer, uncovered, for 2 to 2-1/2 hours or until the sauce is reduced by half.

If preparing in a crockpot, cook the frozen meatballs in the sauce on HIGH for four hours. Place the crockpot lid slightly ajar to release the steam which, in turn, reduces the sauce.

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Per Serving (excluding unknown items): 2517 Calories; 94g Fat (32.4% calories from fat); 3g Protein; 436g Carbohydrate; 5g Dietary Fiber; 248mg Cholesterol; 13055mg Sodium. Exchanges: 1 1/2 Vegetable; 18 1/2 Fat; 28 1/2 Other Carbohydrates.

Beef

## Per Serving Nutritional Analysis

<b>Calories (kcal):</b>	2517	<b>Vitamin B6 (mg):</b>	.8mg
<b>% Calories from Fat:</b>	32.4%	<b>Vitamin B12 (mcg):</b>	.1mcg
<b>% Calories from Carbohydrates:</b>	67.1%	<b>Thiamin B1 (mg):</b>	.2mg
<b>% Calories from Protein:</b>	0.5%	<b>Riboflavin B2 (mg):</b>	.4mg
<b>Total Fat (g):</b>	94g	<b>Folacin (mcg):</b>	35mcg
<b>Saturated Fat (g):</b>	57g	<b>Niacin (mg):</b>	2mg
<b>Monounsaturated Fat (g):</b>	27g	<b>Caffeine (mg):</b>	0mg
<b>Polyunsaturated Fat (g):</b>	4g	<b>Alcohol (kcal):</b>	0
<b>Cholesterol (mg):</b>	248mg	<b>% Refused:</b>	n n%
<b>Carbohydrate (g):</b>	436g	<b>Food Exchanges</b>	
<b>Dietary Fiber (g):</b>	5g	<b>Grain (Starch):</b>	0

**Protein (g):** 3g  
**Sodium (mg):** 13055mg  
**Potassium (mg):** 2203mg  
**Calcium (mg):** 437mg  
**Iron (mg):** 11mg  
**Zinc (mg):** 1mg  
**Vitamin C (mg):** 338mg  
**Vitamin A (i.u.):** 4837IU  
**Vitamin A (r.e.):** 994RE

**Lean Meat:** 0  
**Vegetable:** 1 1/2  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 18 1/2  
**Other Carbohydrates:** 28 1/2

## Nutrition Facts

### Amount Per Serving

**Calories** 2517                      **Calories from Fat:** 816

### % Daily Values\*

<b>Total Fat</b> 94g	144%
Saturated Fat 57g	287%
<b>Cholesterol</b> 248mg	83%
<b>Sodium</b> 13055mg	544%
<b>Total Carbohydrates</b> 436g	145%
Dietary Fiber 5g	22%
<b>Protein</b> 3g	
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<b>Vitamin A</b>	97%
<b>Vitamin C</b>	563%
<b>Calcium</b>	44%
<b>Iron</b>	60%

\* Percent Daily Values are based on a 2000 calorie diet.