

Spicy Pork Meatballs

Bill Daley for the Chicgo Tribune - recipe from "The Meatball Shop Cookbook"
Palm Beach Post

Bake Time: 20 minutes

2 pounds pork shoulder, ground
1 tablespoon salt
1 teaspoon salt (additional)
4 jarred hot cherry peppers, minced
1/4 cup hot cherry pepper pickling liquid
4 slices fresh white bread, finely chopped
3 large eggs

Preheat the oven to 450 degrees.

In a large bowl, mix the pork, salt, cherry peppers, cherry pepper packing liquid, bread and eggs by hand until thoroughly incorporated.

Roll into golf ball-sized meatballs, packing the meat firmly.

Place the meatballs in a lightly oiled 9x13-inch baking dish touching one another.

Bake until firm and cooked through, about 20 minutes.

Cool 5 minutes in the baking dish before serving.

Yield: 24 meatballs

Per Serving (excluding unknown items): 1829 Calories; 137g Fat (69.3% calories from fat); 136g Protein; 1g Carbohydrate; 0g Dietary Fiber; 1119mg Cholesterol; 7048mg Sodium. Exchanges: 18 1/2 Lean Meat; 16 Fat.