

MEATBALLS IN CHIPOTLE SAUCE



Ingredients

Servings: 40

For the meatballs

- 4 cups panko breadcrumbs
- 2 cups milk
- 10 pounds ground beef
- 1/2 cup cloves, finely chopped
- 3 whole eggs
- 2 tablespoons kosher salt
- 1 tablespoon ground black pepper
- 2 tablespoons dried Mexican oregano
- 4 cups Monterey jack cheese, shredded
- 10 hardboiled eggs, chopped

For the chipotle sauce

- 3 ounces vegetable oil
- 2 onions, chopped
- 2 tablespoons kosher salt
- 2 tablespoons garlic cloves, chopped
- 2 teaspoons dried oregano
- 1 tablespoon ground cumin
- 1/2 cup plus 2 tablespoons cilantro, chopped
- 1 No. 10 can crushed tomatoes
- One 8-ounce can chipotle peppers in adobo sauce, finely chopped
- 2 cups water

For the meatballs

- Add all of the ingredients except the Monterey cheese and hardboiled eggs.
- Lightly toss until combined, and then add the eggs and cheese. Lightly fold to incorporate.
- Let chill in the refrigerator for 2 hours.
- Remove from the refrigerator. Form 1 1/2- to 2-inch meatballs. You should have around 200 meatballs.
- Lay the meatballs on parchment-lined sheet trays. Bake at 350 F for 15 minutes. Keep hot.

For the chipotle sauce

- Over medium heat, in a pot or large saucepan, add the vegetable oil and cook the onions with the salt until translucent, about 5 minutes. Add the garlic and cook 1 to 2 minutes.
- Add the oregano, cumin and 1/2 cup of the cilantro and cook 1 to 2 minutes.
- Add the tomatoes and the chipotle.
- Add the water and lower the heat; simmer the sauce for about 20 minutes.
- Add the meatballs and cook for 20 minutes.
- Garnish with 2 tablespoons of the chopped cilantro and serve.

Side dishes

Spaghetti

Steamed Kale

