

# LYNMAR

*Russian River Valley*

## CHARDONNAY FRIENDLY MEATBALLS

Yields approximately 60 meatballs

**Serve with the Lynmar Russian River Valley Chardonnay**

1 tsp. of butter  
1 tsp. of olive oil  
1/3 cup finely chopped shallots  
2 tsp. finely chopped garlic  
1/2 pound crimini mushrooms very finely chopped  
1/2 pound shitake mushrooms very finely chopped  
1/2 pound ground chicken  
1/2 pound ground pork  
1/2 ground veal  
2 large eggs  
2/3 cup plain white bread crumbs toasted  
3 tsp. finely chopped fresh lemon thyme  
or  
1 tsp. of fresh regular thyme  
2 tsp. finely chopped parsley  
2<sup>3</sup>/<sub>4</sub> cups rich chicken stock  
1 cup plain yogurt  
3 tsp. flour  
salt, black pepper, and olive oil

### DIRECTIONS:

Sauté the shallots, garlic and mushrooms in the olive oil and butter, adding salt and pepper to taste. Cook over medium heat, stirring often, until the mixture is dry (about 8 mins) and then set aside to cool.

Combine the ground meats, eggs, 2 Tbsp. lemon thyme, parsley and some salt and pepper in a large bowl. Mix ingredients and then add the cooled mushrooms. Mix again, adding breadcrumbs. If the mixture is too Moist, add more breadcrumbs. To test for seasoning make one 1 Tbsp. patty from the mixture and fry until fully cooked. Taste this patty for seasoning and add more salt and pepper to meatball mixture if necessary.

Refrigerate remaining mixture for one hour. Remove and form into 1" meatballs. Place on wax papered cookie sheet and refrigerate again for 15 to 30 minutes. Fry in a large, deep skillet in a small amount of olive oil, turning to brown all sides. Remove, when finished, to a bowl.

When all the meatballs are cooked, add the stock to the skillet and incorporate any browned bits on the bottom of the pan. In a bowl, mix the yogurt, flour and 1 tsp. of lemon thyme until well blended. Add mixture to the chicken stock and cook 2 to 3 minutes until it thickens. Return the meatballs to the skillet and cook, simmering gently for 8 to 10 minutes.

At this point, the meatballs can be cooled and refrigerated for up to 2 days. If planning to serve immediately, gently transfer the meatballs to a chaffer, add the sauce and serve. I like to have some sliced sourdough French bread baguette on hand to serve with this as well.

Recipe by Chef Sandra Simile