

## Pork Meatballs in Tomatillo Sauce

*Graciously shared by Kim Korkan, of WINDS CAFÉ - Yellow Springs, OH - my FAVORITE restaurant in Ohio!!*

Vicki Blake

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### Meatballs:

1 lb pork

$\frac{3}{4}$  c breadcrumbs (enough to bind)

$\frac{1}{3}$  c milk

$\frac{1}{4}$  onion minced

1 large egg

$\frac{1}{4}$  c parsley chopped

$\frac{1}{2}$  tblsp adobo sauce (from canned chipotles) - I make mine spicier (1.5?)

S&P

Soak breadcrumbs in milk, combine and "ball"

sauté to 80% done and remove from pan

### sauce:

1+ lbs tomatillos - blanched & pureed (or finely chopped)

$\frac{1}{2}$  onion chopped

garlic (1-22 cloves)

2 chipotle peppers - ground w/mortar & pestle

$\frac{1}{2}$  c cilantro chopped

$\frac{1}{4}$  c rice wine vinegar

$2 \frac{1}{2}$  c chicken stock

Salt

Juice of 1 fresh lime

sauté in same pan ..... 10 minutes

add chix stock

sauté until thickens (10 mins)

add meatballs back in and cover for 6 mins, turning meatballs

add lime juice a few mins before finished

serve this with warm tortilla's on the side to sop up the sauce