

INGREDIENTS

- 16 oz day-old French Bread
- 1 c. whole milk
- 1 3/4 lbs. ground beef (7-15% fat)
- 2 large eggs, lightly beaten
- 1 medium onion, finely chopped
- 1/2 cup chopped parsley
- 2 tsp salt
- 1 tsp black pepper
- 1/2 tsp dried thyme
- all purpose flour
- 2 tbsps butter
- 1 1/2 tsp olive oil
- 1 1/2 cup red wine
- 1/4 c. tomato paste
- 2 1/2 cups canned beef broth

Braised Meatballs in Red Wine Gravy

A Pepper Bridge Winery Favorite

adapted from Spicy Southern Kitchen

PREPARATION

Preheat oven to 350. Combine bread and milk in a medium bowl, pressing on bread to submerge. Let sit 10 minutes.

Squeeze out most of milk from bread and discard milk. Place bread in a large bowl. Add ground beef, eggs, finely chopped onion, parsley, salt, pepper, and thyme. Using your hands, mix together until well combined.

Form 1 3/4 in. meatballs and place in 2 13-by-9-inch glass baking dishes. Bake for 30 minutes. Let cool slightly.

INGREDIENTS

- 1 tbsp extra virgin olive oil
- 1 large onion, diced
- 1/2 c. oil-packed sun-dried tomatoes, drained & chopped
- 4 cloves garlic, minced
- salt, to taste
- 2 (15 oz) cans white Cannellini beans, drained and rinsed
- 1 (15 oz) can diced tomatoes
- 1 (15 oz) can artichoke hearts, drained & chopped
- 1 tsp dried oregano
- 1 tsp dried thyme
- 2 cups kale, chopped
- Salt & pepper, to taste

Tuscan White Bean Skillet

A Pepper Bridge Winery Favorite

by Nourish and Fete

PREPARATION

Warm olive oil in a large skillet over medium heat until shimmering. Add onions and cook for 3-4 minutes, until slightly softened. Add sun-dried tomatoes and garlic and cook for an additional 60 seconds, until fragrant.

Add beans, diced tomatoes, artichoke hearts, oregano, and thyme to the skillet. Stir to combine. Keep heat on medium, cover the pan, and cook for 8 minutes.

Uncover the skillet and add the kale, stirring for 2-3 minutes, until it wilts. Season with salt and pepper to taste and serve.

