



**Meatballs with Orange-Mango
BBQ Sauce**

Ingredients

- 1 lb. ground beef
- 1 lb. ground pork
- 1 lb. ground veal
- 4-5 slices of day-old bread, baguette or Italian
- 1/2 cup milk
- 2 tablespoons [Fustini's Garlic olive oil](#)
- 1/2 onion, small dice
- 2 garlic cloves, minced
- 1 red pepper, diced
- 2 eggs
- 1/4 cup Parmesan cheese, finely grated
- 2 tablespoons parsley, chopped
- 1/4 cup rolled oats
- 2 tablespoons [Fustini's Thyme Balsamic](#)

Orange Mango BBQ Sauce

- 1 tablespoon [Fustini's Medium SELECT olive oil](#)
- 1/2 onion, minced
- 1 jalapeno, seeded and minced
- 2 garlic cloves, minced
- 3 tablespoons [Fustini's Mango Balsamic](#)
- 3 tablespoons [Fustini's Iron Fish Honey Vinegar](#)
- 1 15-ounce can tomato sauce
- 1/4 cup brown sugar
- 2 tablespoons [Pineapple Mango Habanero Jam](#)
- salt and pepper

Sharon's Hint

Meatballs can be made ahead of time and frozen. If you don't have the time to form meatballs, this recipe works great in a loaf pan as a meatloaf dish. Just adjust the cooking time accordingly. Gourmet Pantry

Directions

Step 1.

Place the beef, pork and veal in a large bowl. In a separate bowl, tear the bread slices into small pieces and cover the bread with milk, stirring to coat. Let stand until all the milk has been absorbed and the bread is soft.

Step 2.

Heat Fustini's Garlic oil over low heat in a medium sauté pan. Add the onion, garlic and red pepper and sauté until softened, 6-8 minutes. Let the vegetables cool slightly, then add them along with the milk mixture to the meat. Break the eggs and beat them lightly with a fork. Add eggs to meat along with the Parmesan, parsley, rolled oats and Fustini's balsamic. Mix well.

Step 3.

Preheat oven to 350 degrees. Roll the meatballs into golf ball size and place on a sheet tray. Bake until fully cooked, 10-15 minutes. Remove from oven and serve with Orange Mango BBQ Sauce.

Step 4. Orange Mango BBQ Sauce

Heat a medium sauce pan over medium-high heat. Add Fustini's olive oil and then add onion and stir until caramelized and reduced by half. Add Jalapeno and garlic and cook 30 seconds. Add the Fustini's vinegars and stir. Add the rest of the ingredients and stir again to combine. Reduce heat to low and simmer until thickened, stirring occasionally 25-30 minutes.