

Spanish Meatballs with Cracked Olives

for tapas, generously serves 6

3 lbs frozen Pennsylvania Macaroni Wedding Soup meatballs¹
1 medium size Vidalia onion finely chopped
3 cloves garlic, crushed
1 teaspoon ground cumin
1 teaspoon ground coriander
3 tablespoons Spanish olive oil
14 oz canned chopped San Marzano tomatoes²
5 tablespoons dry sherry or red wine³
1 cup cracked green Spanish Olives
Pinch of hot or ¼ sweet smoked Spanish paprika
Pinch of sugar



Brown the frozen meatballs in ½ of the olive oil until lightly browned, but don't overcook. Remove meatballs when cooked and set aside, saving oil that is in pan. Add remaining olive oil to pan and cook onions until soft – adding garlic when onions are about ¾ of the way cooked. Add the tomatoes, wine or sherry, paprika and sugar. Blend with immersion blender (or in food processor) until smooth. Return the meatballs and sauce to the skillet and add olives. Season to taste with salt and pepper. Simmer for around 20 minutes, or until meatballs are tender. Serve hot over whatever bread you choose.

Pairing: Latue Tempranillo

¹ *I swear I will never take the time to make my own appetizer meatballs again after trying theirs and I've not had any that compare, but you might have – or just make your own*

² *I substituted with their whole canned tomatoes*

³ *I used Spanish Rioja wine*