
Kona Coffee Meatballs

Total time: 1 hr 5 min Yield: 4 servings

Ingredients

1 lb ground beef
2 egg yolks
1/3 cup bread crumbs
1/3 cup Parmesan cheese
2 Tbsp parsley, chopped
3/4 tsp garlic salt
1/2 tsp oregano
3/8 tsp pepper, divided
2 Tbsp stuffed olives, chopped
1/4 cup olive oil
1 1/4 cup brown sugar
1 cup ketchup
1 Tbsp dry mustard
2 Tbsp Worcestershire sauce
2 Tbsp vinegar
1 cup Kona coffee, strong brewed
1/2 cup onions, finely chopped
1 tsp salt

Prep Time: 15 min Cooking Time: 50 min Total Time: 1 hr 5 min

Instructions

Combine the ground beef, egg yolks, bread crumbs, Parmesan cheese, parsley, garlic salt, oregano, 1/4 tsp pepper and stuffed olives, mix well. Form into one inch balls and fry in olive oil until browned. Drain on paper towel.

To make the Tangy Barbecue Sauce with Kona coffee, combine sugar, ketchup, mustard, Worcestershire sauce, vinegar, coffee, onions, salt and 1/2 tsp. pepper in a heavy sauce pan. Cover over medium heat for 10 minutes. Reduce to simmer for 30 minutes more.

Pour warm sauce over meatballs and enjoy!

Source:

Jane Dierenfeild, Kona Coffee Recipe Contest Winner: Amateur Savory – 3rd Place