

Hunters' Grape Meatballs

Recipe by Matt Compton of Spindrift Cellars in Philomath

"The combination of lean ground elk with the fat of pork ground sausage and the finish of the sweet chili sauce makes for a perfect appetizer or tapas for any wine meal; Matt Compton, owner/winemaker of Spindrift Cellars

Ingredients

- 1 pound ground elk or venison
- ½ pound ground pork sausage
- ½ cup breadcrumbs
- ½ cup onion, grated
- ¼ cup milk
- 1 egg
- 1 tablespoon parsley, chopped
- ½ teaspoon sage, minced
- 1½ teaspoons salt
- ½ teaspoon cayenne pepper
- ½ teaspoon Worcestershire sauce
- ¼ cup shortening
- 1 12-ounce bottle chili sauce
- 1 10-ounce jar grape jelly (preferably Pinot Noir or Riesling)
- * Dashes hot sauce, to taste

In a bowl, combine meat, breadcrumbs, onion, milk, egg, spices and Worcestershire sauce. Form mixture into 1-inch balls. In a large skillet, brown the meatballs in shortening. 2. Remove meatballs to a plate; and remove fat from skillet. 3. Combine chili sauce, grape jelly, hot sauce add this mixture to skillet **as well as the meatballs**. Simmer for 30 minutes.

Yields 6 servings (as an appetizer).