



Thai Pork Meatballs with Pomegranate Peanut Sauce

This amazing dish incorporates new elements that complement the complex depth of flavor found in our 2020 777 Clones Pinot Noir.

A Thai peanut sauce may not be the first thing you think of when choosing a dish to pair with Pinot Noir, but Chef Jim May hopes to change your mind. In this recipe, he includes a rich pomegranate molasses that pairs perfectly with the delicious dark red fruit profiles found in our 2020 777 Clones Pinot Noir. By adding a splash or two of wine instead of water to this recipe, you will find this dish goes surprisingly well with our Pinot Noirs.

Ingredients

(about 40 meatballs)

Meatballs:

- 1 lb. ground pork
- 2 t. salt
- 4 green onions, chopped fine
- 1 T. fresh ginger, peeled and minced
- 2 T. soy sauce
- 2 eggs
- 1 t. ground black pepper
- ¼ c. cilantro, chopped fine
- 2 t. fresh garlic, peeled and minced
- 1 c. panko crumbs

Sauce:

- 1 T. Thai red curry paste
- ½ c. smooth peanut butter
- 3 T. soy sauce
- 2 T. sesame oil
- ¼ c. pomegranate molasses
- ¼ c. coconut milk
- 2 T. fresh lime juice
- up to ¼ c. Pinot Noir
- chopped cilantro-garnish

Directions

Meatballs:

In a large bowl, whisk the eggs with salt and pepper. Add the pork and mix together with the rest of the meatball ingredients. Cover and refrigerate mixture for an hour. Roll the pork mixture into small, firm balls, about 1" in diameter and put on an oiled sheet pan.

The pork meatballs can be broiled in the oven on high for 5 minutes on one side until browned and turned over for another 5 minutes until cooked through, or you can heat 2 T. of oil in a sauté pan until hot, add meatballs and fry until brown on all sides. Remove and drain.

Sauce:

In a bowl, whisk together all of the sauce ingredients except the Pinot Noir until smooth. Whisk in wine to desired consistency if the sauce is too thick, thin it with a little wine. We recommend a thicker sauce for dipping and a thinner sauce for dressing. The sauce can be made a day ahead.

Serve:

The meatballs can be served in many different ways: with cooked rice, rice noodles, and/or vegetables (like red peppers, snow peas, carrots and green onions). Either place the meatballs and sauce into a pan and simmer over low heat for 5 minutes or until heated through, or lightly pour the sauce over the meatballs on your plate.

Alternatively, the meatballs can be served in lettuce cups, on a noodle salad, as the filling in a bahn mi sandwich, or as an appetizer by dipping the meatballs into the sauce with toothpicks.