



PORK MEATBALLS



Ingredients

1 pound ground pork for every 3-4 people, depending on their appetites

Shallot, red onion or scallion, minced

Cilantro, minced

Salt

Black pepper

Lime juice and zest

Cumin

A NICE, SIMPLE MEAT DISH THAT CAN BE SERVED OVER RICE AND BEANS, MASHED SWEET POTATOES, GRITS, OR WHATEVER OTHER STARCH YOU HAPPEN TO HAVE. I AM PRETTY PICKY ABOUT WHERE I GET GROUND MEAT, BUT VERMONT HAS MANY AMAZING FARMS, AND THEY SELL SOME DELICIOUS PORK MADE FROM HERITAGE BREED PIGS.

Directions

1. Mix all ingredients.

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2. If you wish, you can cook a small bit of meat, taste it for seasoning, and adjust the seasonings before you cook the whole batch.

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3. Form the meat into meatballs of whatever size you'd prefer

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4. Cook in a pan with a little oil, or on a piece of foil with the edges turned up, over fairly high heat.

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5. When the first side browns, turn the meatballs.

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6. They're done when the meat is no longer pink.