



# MEATBALLS WITH BEER AND BACON

## Ingredients:

### For the meatballs:

- 500 grams of minced meat (pork and beef, but other combinations are also ok)
- 6 dried apricots
- 1 teaspoon of cinnamon
- 1 teaspoon of cardamom
- 1 teaspoon of nutmeg
- 1 teaspoon of salt
- 2 slices of old bread or 6 cm of ciabatta
- 1 egg
- 1 tablespoon of olive oil
- 1-2 tablespoons butter

### For the sauce:

- 200 grams of bacon cubes
- 8 tablespoons of beer (Koeketiene, or a different quality beer)
- 2 tablespoons of fleur d'oranger
- 2 tablespoons of white vinegar
- 1 onion
- 1 clove of garlic
- 1/2 teaspoon of thyme
- 1/2 teaspoon of sage
- 1 bay leaf
- 1 teaspoon of cinnamon
- Salt and pepper



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## Recipe:

### Meatballs

1. Wash your hands and check if you have all the ingredients.
2. Start with the meatballs. Take the bread and tear it into pieces. Put this in a small bowl and cover with milk. Set aside.
3. Cut the apricots in smaller pieces.
4. Put the meat, the apricots, the cinnamon, cardamom, nutmeg, salt and egg in a large bowl.
5. Squeeze out the soaked bread and add to the large bowl with the minced meat.
6. Mingle everything with your hands and form meatballs.
7. Heat a pan or large pot (I use cast-iron, but any pan will do) and add the olive oil and butter. When everything is melted, gently add the meatballs and bake them brown on all sides. They don't have to be done completely on the inside. Once brown, take them out of the pan and start with the sauce.

### Sauce

1. Cut the onion in half and then in slices. This way you'll get stripes of onion. Cut the garlic as small as possible.
2. Heat the same pan you used for the meatballs and add the bacon cubes. Stir and let the fat melt.
3. As soon as the fat has melted, add your onion. Let this simmer for a while, so the onion gets transparent or maybe even light brown.
4. Add the garlic and stir it in the onion-bacon mixture, but not for too long.
5. Spoon by spoon, add the beer, the fleur d'oranger and vinegar. Don't do it too quickly or your pan will cool down. Take your time.
6. Add the thyme, sage, bay leaf, cinnamon and salt. Give a few turns of the peppermill. Stir it well into the mixture.
7. Add the meatballs and cover your pan or pot. Now you can choose: put the whole in the oven to finish there or let it simmer on low heat on the stove. Check the meatballs frequently and cover them with the sauce. If you notice the sauce is getting too reduced, you can add an extra 2 tablespoons water for 1 tablespoon of fleur d'oranger or beer.

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Serve with couscous or cooked potatoes.