

TURKEY BOULETTES WITH BALSAMIC, HONEY AND ROSEMARY GLAZE

PAIRED WITH 2016 SYRAH SLIDE MOUNTAIN | MAKES 18 MEATBALLS

BOULETTE INGREDIENTS

- 1 pound ground Turkey
- 1 Egg
- 1/2 cup Panko Breadcrumbs
- 1/2 cup grated Parmesan
- 2 tablespoons Olive Oil
- 2 teaspoons Italian Seasoning
- 2 tablespoons Worcestershire Sauce
- 2 tablespoons Milk
- 2 teaspoons Garlic, minced
- 1 pinch Cayenne Pepper
- 1 teaspoon Onion Powder
- 1 teaspoon Salt
- 1/2 teaspoon freshly ground Black Pepper

METHOD

1. Preheat oven to 400°F.
2. In a large bowl, combine all ingredients.
3. Scoop 2 tablespoons of the mixture and roll into a ball.
4. Bake for 20-25 minutes or until the internal temperature is 165°F.
5. Serve immediately with sauce or cool and reheat when ready.

GLAZE INGREDIENTS

- 1 tbsp Olive Oil
- 1 large Garlic Clove, minced
- 2 teaspoons Dijon Mustard
- 1/4 cup Balsamic Vinegar
- 1/4 cup Honey
- 3/4 cup Chicken or Vegetable Stock
- 1 1/2 tablespoons Corn Starch
- 1 1/2 tablespoons Water
- 1 teaspoons minced fresh Rosemary
- As needed Kosher Salt
- As needed ground Black Pepper

METHOD

1. Preheat sauce pan with 1 tbsp olive oil.
2. Add garlic and stir while cooking until aromatic but not burnt.
3. Add Dijon, balsamic, honey and stock and bring to a boil.
4. Combine cornstarch with water and immediately add to boiling sauce. Stir until thickened then immediately turn to a simmer.
5. Add rosemary and cook for 2 minutes.
6. Taste and adjust seasoning, if needed.
7. Serve with Turkey Boulette.