



INGREDIENTS - MEATBALLS

2 POUNDS GROUND BEEF
1 CHOPPED ONION
2-3 CLOVES OF CHOPPED GARLIC
1 EGG
1/3 CUP BREAD CRUMBS
1 TEASPOON PARSLEY
1 TEASPOON BASIL
20 ML WORCESTERSHIRE SAUCE
MONTREAL STEAK SPICE TO TASTE
SALT & PEPPER TO TASTE

INGREDIENTS - SAUCE

750 ML MARINARA SAUCE
1 PACK DEMI-GLACE MIX OR
GRAVY MIX
75 ML WHITE VINEGAR
120 ML KETCHUP
100 G BROWN SUGAR
GROUND PEPPER TO TASTE
WATER AS NEEDED TO THIN

INSTRUCTIONS

1. MAKE THE MEATBALL MIX, SHAPE THEM AND COOK AT 325° F UNTIL BROWN AND COOKED THROUGH
2. MAKE THE SAUCE AND BRING IT TO A BOIL ON THE STOVE TOP
3. GENTLY POUR SAUCE OVER MEATBALLS AND COVER WITH ALUMINIUM FOIL
4. COOK BETWEEN 2 - 2 1/2 HOURS AT 250° F

YOU CAN NOW FINALLY MAKE CHEF WILL'S MANITOU MEATBALLS AND ENJOY THEM ALL YEAR ROUND!

MAKING A BATCH? TAG US IN YOUR PHOTOS AND USE THE HASHTAG **#MANITOUMEATBALLS!**