

Lamb and Bacon Meatballs



Yield: 4 Servings

Ingredients

1 Pound Ground Lamb
3 Strips Bacon
1 Cup Bread Cubes (Crusts Removed)
¼ Cup Milk or Heavy Cream
1 Teaspoon Garlic, Minced
1 Tablespoon Fresh Chive, Chopped
Seasoning Salt to Taste
Chicken or Vegetable Stock to Poach Meatballs

Method

- 1) Add milk to bread cubes and allow bread to absorb milk. Set aside.
- 2) Chop bacon into ¼" pieces. [If bacon is semi-frozen, it will be easier to work with]
- 3) In a mixing bowl, combine all ingredients and fold together by hand until all ingredients are mixed well. Do not over-mix.
- 4) Take a small piece of the meat mixture and fry it until cooked through. Taste it and add more seasonings to the raw mixture if necessary.
- 5) Heat the stock over low heat until it reaches approximately 180°.
- 6) Using a small ice cream scoop, scoop meatballs and roll by hand into balls.
- 7) Add meatballs to stock and allow to cook until the meatballs are cooked through to 165°.

Drexel Town Fare Seasoning Salt



Yield: 1½ Cups

Ingredients

- 1 Cups Coarse Kosher Salt
- ¼ Cup Celery Salt
- ¼ Cup Old Bay Seasoning
- 1 Tablespoon Garlic Powder
- 1 Tablespoon Coffee Grounds

Method

- 1) Combine all ingredients and blend well.

Sautéed Kale and Pasta Alfredo



Yield: 4 Servings

Ingredients

- 1 Tablespoon Pork Lard or Cooking Oil
- 1 Pound Young Kale, Washed
- ¼ Cup Chicken or Vegetable Stock
- ½ Pound Cooked Pasta Noodles
- ¼ Cup Semi-Dry White Wine
- 2 Cups Glas All-Natural Alfredo Sauce*, Preheated
- Heavy Cream to Thin Sauce
- Salt and Pepper to Taste

Method

- 1) Strip the kale leaves from the tough stems. Coarsely chop the leaves and then chop the stems into ½" slices.
- 2) Heat lard in a medium sized pan over medium heat. Add kale stems and leaves and allow to cook slightly.
- 3) Add stock and cover pan. Reduce heat, and simmer for approximately 10 minutes or until leaves are tender.
- 4) Add cooked pasta, Alfredo sauce, and white wine. Stir until well blended. Add cream to thin sauce to desired consistency. Add salt and pepper to taste.

**Glas All-Natural Alfredo Sauce (and Cheese Spreads) may be found at Borzynski's Farm & Floral Market, Kenosha HarborMarket, Kettle Range Meat Company, Malicki's Piggly Wiggly, Milwaukee Winter Farmers Market, River Valley Ranch, or The Elegant Farmer. You may also contact Glas All-Naturals at 262-497-5197.*