

Beef Brisket Meatball Slider

From Executive Chef James Hennessey at Lincoln Financial Field.

Brisket Meatballs

Yield: 30 Two Ounce Meatballs

Ingredients:

- 2 pounds Brisket, Ground
- 2 Tablespoons Garlic, Chopped
- 2 Tablespoons Yellow Onion, Chopped
- 2 Tablespoons Italian Parsley, Chopped
- 2 Tablespoons Grated Parmesan
- 1 cup Grated Asiago cheese
- 2 Tablespoons Fresh Basil
- 2 Tablespoons Kosher Salt
- 1 Tablespoons Fresh Ground Pepper
- 4 Whole Eggs
- 4 Slices White Bread
- 1 Cup Milk
- Olive Oil as Needed to Form Balls
- Water as Needed to Cook Meatballs

Method:

Combine milk, eggs and bread; set aside. In a mixing bowl blend all ingredients except egg mixture. Slowly incorporate egg bread and milk mixture. Coat hands with olive oil and form into 2 ounce balls

Place on cookie sheet with 1 inch of water. Cook in a preheated 350 degree oven for 20 minutes or until mixture reaches 165 degrees

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Sunday Gravy

Yield: 1 Quart

Ingredients:

- ½ Pound Inside Round Beef, Diced
- 4 Tablespoons Yellow Onions, Diced
- 2 Tablespoons Sliced Garlic Cloves
- 2 Tablespoons Extra Virgin Olive Oil
- ½ Cup Water
- 8 Ounce Canned Plum Tomatoes
- 8 Ounce Canned Crushed Tomatoes
- 2 Tablespoons Italian Parsley, Cleaned, Stems Removed and Chopped
- 2 Tablespoons Fresh Basil leaves
- 4 Tablespoons White Wine
- 1 Tablespoon Kosher Salt
- ½ Teaspoon Fresh Ground Black Pepper
- ½ Teaspoon Crushed Red Pepper Flakes

Method:

Heat olive oil in a pan on medium heat; add onions, garlic, salt and pepper. Cook until translucent, approximately 1-2 minutes. Add the beef and cook for an additional 5-6 minutes. Deglaze with the white wine, add crushed tomatoes, plum tomatoes, water and bring to a simmer. Lower heat and gently simmer for 30 to 45 minutes. Add herbs, crushed red pepper. Adjust seasonings and simmer for an additional 10 minutes. Use a hand blender to puree sauce. **Serve with mini burger rolls.**