



REDWOOD CREEK.



HEARTY CABERNET SAUVIGNON MEATBALLS

INGREDIENTS

- 1 lb Ground Beef
- 1 package beef onion soup mix
- 1 egg
- ¼ cup Redwood Creek Cabernet Sauvignon
- ¼ cup bread crumbs

INSTRUCTIONS

Roll all ingredients into small balls. Place on a grilling stone or cast iron skillet over indirect heat for about 15-20 minutes. Let cool. You can freeze extras for future use.

Optional: These hearty meatballs can turn spaghetti into a rich and flavorful meal. Mix one jar of spaghetti sauce with ¼ cup Redwood Creek Cabernet Sauvignon. Cook and simmer for about 30 minutes. Then add meatballs. Serve over pasta.