



SLOW COOKER PETITE SIRAH MEATBALLS

INGREDIENTS

For the Meatballs

- 1 lb ground wagyu beef
- 1 lb ground pork
- 2 eggs
- ¼ cup Italian bread crumbs
- ¼ cup parmesan cheese
- 1/2 cup finely chopped sun-dried tomatoes
- 1/2 teaspoon smoked salt
- 4 cloves of garlic, minced
- 1 teaspoon dried parsley
- ¼ teaspoon dried basil
- ¼ teaspoon dried fennel
- ⅛ teaspoon dried oregano
- pinch red pepper flake

For the Sauce:

- 24 ounces of preferred red pasta sauce (yes, storebought is fine!)
- ½ cup Riserva Petite Sirah
- 2 whole bay leaves

DIRECTIONS

1. *In a large bowl, thoroughly combine all ingredients for the meatballs, making sure to completely incorporate each ingredient. We recommend using your hands, and washing thoroughly afterward.*
2. *Add the sauce, Petite Sirah, and bay leaves to a large slow cooker set to low and stir.*
3. *Using your hands or a scoop, shape the meat into uniform meatballs and place them into the sauce.*
4. *When all of the meatballs have been placed into the sauce mixture, cover and let cook on low for 6-8 hours. If you're in a hurry, cook on high for 4 hours.*
5. *Serve atop a heaping plate of spaghetti with fresh parmesan and cracked black pepper.*



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