



Pork & Blueberry Meatballs

NIBBLEDISH CONTRIBUTOR

Ingredients

- minced pork - garlic - rosemary - whole-grain mustard - breadcrumbs - egg white - dried blueberries or cranberries

Instructions

This is a really simple mixture that can be served as meatballs (interesting topping for pasta), made into meatloaf or even used as a wicked, fusion-style gyoza filling if you add some chopped savoy cabbage. **This recipe works much, much better with cranberries. I didn't have a pic of the cranberry mixture handy though - will update the title and pic when I do!** 1. Bash together some garlic, rosemary, olive oil, salt and peppercorns in a pestle and mortar. 2. In a nice big mixing bowl, combine your pork mince, rosemary-garlic paste, a spoon of whole-grain mustard and some seasoning. 3. Roughly chop your berries and add to the mix. 4. Add a good handful of breadcrumbs and egg white to bind the mixture. 5. Use however you like! Usually I make the mixture into meatballs, sauté them with cherry tomatoes and lay it on a swirl of basic genovese pasta.