



Our Grandma today is:

Marita



Meatballs stewed with Shrimps

6 people / Marita's recipe / December 2016

Ingredients:

- 350grs ground beef
- 250 ground pork
- 1 egg
- 1 spoon of .cognac
- 2 slices of bread soaked in cream
- Flour
- 1 can of fried tomato (or 6 grated ripe tomatoes)
- 2 onions
- Red wine, a splash
- "Picada": garlic, almonds, 2 cookies
- 12 shrimps

Directions:

- Mix the meats together with the egg, bread and cognac
- Form the meatballs and coat with flour
- Sofrito: cook the minced onions with olive oil at low temperature as long as you can stirring from time to time
- Add the fried tomato and keep cooking
- Fry the meatballs with 3-4 spoons of olive oil
- Place them a part on top of a paper to absorb the excess of fat
- Add the meatballs to the sofrito
- Add the splash of red wine and cook at low temperature for about 20 minutes
- In a frying pan, fry the shrimps in 2 spoons of olive oil, just very shortly from both sites
- Add the shrimps to the meatballs and also a the "picada"
- * "Picada": in a mortar and pestle mince the ingredients of the picada
- Cook for 5 minutes more and serve

Sharing tradition

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