
Albondigas

Hors d'oeuvres, buffet item or meat course

From one of the Gourmet Clubs. Made very small (marble size), these are excellent hors d'oeuvres. Larger, can be used for a buffet or the meat course of a dinner.

Quantity	Ingredients	Preparation Notes
Sauce		
2 C	Canned Tomatoes	<ul style="list-style-type: none">Make sauce by putting all ingredients in a blender and then putting in a saucepan and bringing to a boil.To make meatballs, mix together all ingredients and form into balls. Drop into boiling sauce and simmer for 1/2 hour.
1	Clove Garlic, minced	
1 pinch	Ground Cloves	
1 pinch	Ground Cinnamon	
2 tsp	Sugar	
1/2 tsp	Salt	
1	Canned Jalapeno Chile	
1 C	Water	
Meatballs		
1 lb	Ground Chuck	
1/2	Onion, Chopped	
6	Mint leaves, chopped	
1 C	Parsley, chopped	
2	Hard Boiled eggs, minced	
1/2 C	Raw Rice	
2	Eggs	