

Onion-Garlic Veal Pop Starter

Recipe By Faigy Grossman



Cooking and Prep:  4 h

Serves:  8

Contains:   

Preference: Meat

Difficulty: Easy

Occasion: Shavuot

Source: Family Table by
Mishpacha Magazine

Moist and crispy, these meat pops are full of juicy flavor! I love how they can be prepared raw, then frozen, and then baked fresh for a tasty, unique appetizer that is as good as it is gourmet.

Ingredients (18)

Veal Mixture

- 1 lb (1/2 kg) ground veal
- 1 egg
- 2 tablespoons fresh bread crumbs or [Gefen Bread Crumbs](#)
- 1/4 teaspoon onion powder
- 1/2 teaspoon oregano
- 1 tablespoon [Heaven & Earth Ketchup](#)

Coating

- 1/4 cup flour, for dredging
- 1 egg, beaten
- 1/3 cup **Gefen Cornflake Crumbs**, combined with 2/3 cup crushed onion garlic potato chips

Linguine Pasta Salad

- 16 oz (450 g) pasta, cooked according to package directions
 - 1 cup **Heaven & Earth Ketchup**
 - 1/4 cup **Baron Herzog Chenin Blanc** or other semi-dry wine
 - 3 tablespoons oil
 - 3/4 teaspoon basil
 - 3/4 teaspoon oregano
 - salt, to taste
 - black pepper, to taste
 - cherry tomatoes, for garnish
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Start Cooking

For the Veal Balls

1. In small bowl, combine veal mixture ingredients. Refrigerate for 15 minutes.
2. Prepare 3 dishes for coating balls: flour in one, egg in another, and cornflake crumbs and crushed potato chips in a third.
3. Roll veal mixture into ping-pong-sized balls and coat first in flour, then egg, and then crumb mixture. Place into 9x13-inch (20x30-cm) baking pan. Continue with remaining mixture.
4. Place pan in freezer for 15 minutes. (If you want to stop at this point, thaw for 1/2 hour or so when ready to continue.)
5. Preheat oven to 450°F (230°C). Bake balls uncovered for 40 minutes. Remove from oven and allow to cool.

For the Pasta Salad

1. Stir together dressing ingredients until smooth.
2. Combine pasta with dressing and mix to coat. Chill at least four hours, to allow flavors to get absorbed into the pasta. Bring to room temperature before serving.

Note:

Insert skewers into the balls and serve on a bed of pasta salad. Garnish with cherry tomatoes, or as desired.