



WILD. NATURAL. SUSTAINABLE.

*Wild Boar Meatballs with Cilantro Sauce
by Brian Poe / Tip Tap Room*

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Ingredients

MEATBALLS

5 lbs. Fossil Farms Wild Boar Ground Meat	8 oz. panko breadcrumbs
¼ cup chipotle peppers	1 bu. Cilantro
6 oz. lime, juiced	Salt and pepper to taste

Puree chipotle, cilantro, and lime juice in food processor and combine with wild boar. Add breadcrumbs and mix until combined. Portion into 2 oz. balls and roast at 350F for 15 minutes. Set aside.

Pickled Serrano Chiles

1 cup rice wine 6 ea. serrano peppers, chopped
1 ea. Bay leaf pinch pink peppercorn
Pinch black peppercorn pinch coriander

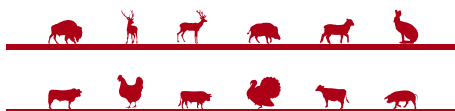
Using a medium sized pot, bring vinegar to boil. Add seasonings, then place chopped serrano. Remove from heat and let cool.

Serrano Salsa

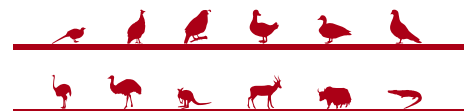
2 ea. diced Roma tomatoes ½ bu. cilantro
5 ea. pickled Serrano chiles 1 ea. lime, juiced
Pinch of salt and pepper

Combine all ingredients and reserve.

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Chili Ginger Sauce

1 cup vegetable stock 1 cup rice wine vinegar
1 cup sugar ¼ cup fish sauce
2 oz. garlic minced 2 oz. ginger minced
2 oz. tomato paste 4 oz. green label Asian sauce (chili garlic paste)

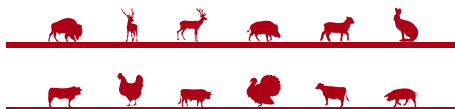
Sauté garlic and ginger in hot garlic oil. Add all other ingredients, bring to boil then remove from heat. Puree the mixture and cool.

Meatball Sauce

1 cup Chili Ginger Sauce 1 cup pickled serrano chiles
1 cup water 1 cup veal stock
1 bu. Cilantro

Combine Chili Ginger sauce, pickled serrano chiles, water and veal stock and simmer for 1 hour. Cool and add chopped cilantro.

Add the meatballs to the baked Meatball sauce. Enjoy.



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