

Medieval Golden Pork Meatballs with Fried Apples

Ingredients

3/4 lb. lean ground pork
1/4 lb. spicy pork sausage with the casing removed
1/2 tsp. salt
1/2 tsp. ground nutmeg
1/2 tsp. ground cloves
3 coarsely crushed black peppercorns
3 coarsely crushed allspice berries
1 egg
1/2 cup dried currants
3 egg yolks
1/8 tsp. saffron
1 to 2 Tbs. flour
2 to 3 Tbs. honey
2 to 3 apples
2 Tbs. butter
ground cinnamon

Utensils

knife and cutting board
measuring cup
measuring spoons
wooden spoon
large mixing bowl
small mixing bowl
spoon **or** pastry brush
frying pan
spatula
paper towel
baking pan with rack
baking pan
plate
serving dish

Remove the casing from the sausage. The butcher can do this for you, or sausage meat can be bought as patties. In a large mixing bowl combine the pork, sausage, salt, nutmeg, cloves, peppercorns, allspice, egg, and currants. Mix well. Preheat the oven to 350°F. Shape the mixture into 10 to 12 meatballs each about 1 1/4 inches in diameter. Place the meatballs on a rack in the baking pan and place the pan in the oven. Bake the meatballs for 20 minutes. Remove the pan from the oven and let the meatballs thoroughly cool. Refrigerate the meatballs for at least 30 minutes. Cover a plate with paper towels. The dish can be prepared up to this point in advance. Preheat the oven to 350°F. In a small mixing bowl prepare the golden paste by blending the egg yolks, saffron, and flour. The paste should be thick but not dry. Using a spoon, dip the meatballs into the paste or paint it on with a pastry brush. Place the meatballs in the baking pan and place the pan in the oven. Bake the meatballs for 15 minutes, or until they are heated throughout. While the meatballs are cooking, thinly slice the apples. Melt the butter in the frying pan on the stove over medium high heat. Fry the apple slices in the butter. When the apples are done, they should still be slightly crispy, not soggy. Drain the apples on a paper towel-covered plate, arrange them on the serving dish, and sprinkle with cinnamon. When the meatballs are done, arrange them on the serving dish and drizzle them with honey. Serve hot.