



Swedish Meatballs

From Pentamere Winery

Ingredients:

1 quart Demi glaze

One dozen (pre cooked) 1oz meat balls

½ cup heavy cream

1/3 c Pentamere Merlot wine

Directions:

Combine Demi glaze, cream & wine into a sauce pan and reduce over low heat for 5 to 10 min stirring often. Once this has be reduced then pour over meat balls