



MEATBALL SKEWERS with CALIFORNIA PRUNE CHUTNEY

by Viviana Dal Pozzo

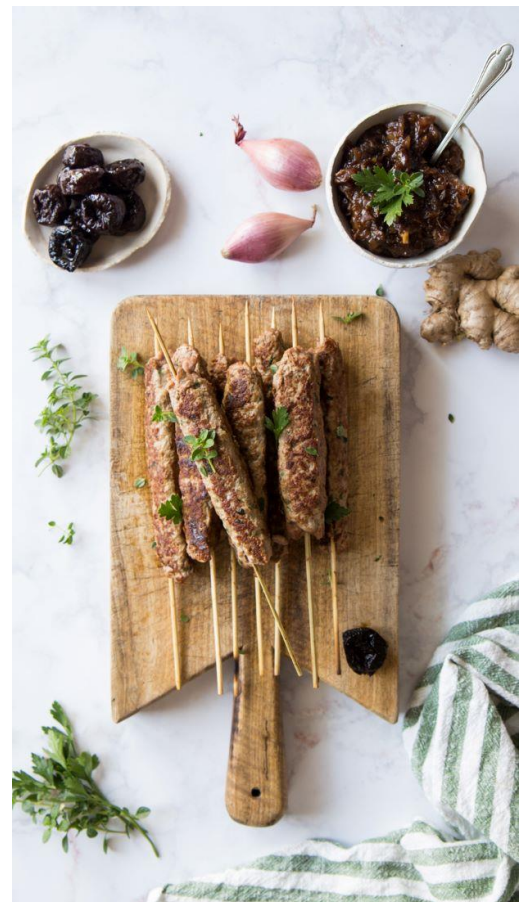
Aromatic, delicious and beautiful to bring to the table: they are meatball skewers, inspired by Middle Eastern Kefta, combined with a quick California Prune Chutney. Using the sweet and soft California Prunes, the Chutney is ready in 15 minutes - and it's delicious.

Prep Time: 15 minutes
Cook Time: 15 minutes
Serves: 8

Ingredients:

For the skewers
600g minced meat
1 egg
salt
chopped aromatic herbs

For the Chutney
150g California Prunes
2 shallots
3cm of fresh grated ginger
1/2 cup of apple cider vinegar
1 1/2 cup of water
2 tablespoons of brown sugar
half a teaspoon of salt
pepper



- Here's How:**
1. Mix the minced meat with the ingredients, make meatballs giving them a very elongated shape and place them on a toothpick rolling them under the palms of your hands.
 2. Cook them on a grill by turning them often.
 3. For the chutney, cut the California Prunes into quarters, chop the shallots and grate the ginger.



4. Put everything in a saucepan, add the rest of the ingredients and cook over medium-low heat, stirring for 12/15 minutes.

Link to Website: <https://www.californiaprunes.net/recipes/meatball-skewers/>