

by Chef Will Gilson of Puritan & Co.

For the beef and mushroom meatballs

- 1 ½ pounds ground, lean Creekstone Farms Beef
- 1 small parsnip, grated
- 3 green onions, finely chopped
- 1 cup mushrooms, grated
- 1 teaspoon mixed, fresh herbs
- 2 tablespoons olive oil
- 1 medium yellow onion, chopped
- 2 garlic cloves, crushed



For the aged cheddar fondue

- 2 ½ tablespoons butter
- 3 tablespoons all purpose flour
- 2 cups milk, warmed
- ¼ teaspoon salt
- pinch freshly grated nutmeg (optional)
- 2 ounces aged cheddar, grated

For the meatballs

1. Preheat the oven to 350 degrees.
2. Combine the Creekstone Farms Beef, parsnip, green onion, mushroom and herbs in a bowl. Season with salt and pepper. Roll level tablespoons of the mixture into balls. Place on a plate until ready to cook.
3. Heat 1 tablespoon of the olive oil per batch in a large nonstick saucepan over medium-high heat. Cook the meatballs in batches, turning, for 5 to 6 minutes or until browned on all sides. Finish the meatballs in the preheated oven until cooked through.

For the aged cheddar fondue

1. In a medium saucepan, melt the butter over medium-high heat. Add the flour and cook, stirring constantly, until the roux is pale yellow and frothy, about 1 minute. Do not allow the roux to brown.
2. Slowly whisk in the warmed milk and continue to whisk until the sauce thickens and comes to a boil, about 2 to 3 minutes. Reduce the heat to a simmer and season with the salt and nutmeg. Allow to simmer for 2 to 3 minutes more.
3. Stir in the cheese and whisk until melted. If the sauce seems too thick, thin with a little milk.