Chipotle Meatballs

INGREDIENTS	AMOUNT
Whole Milk	1/3 cup
Chopped Bacon	6 slices
Fine Dry Bread Crumbs	1/3 cup
Finely Chopped Onion	1/2 cup
Chopped Garlic	1 TBSP
Finely Chopped Chipotles	1 TBSP
Ground Cumin	1 TSP
Dried Oregano	3/4 TSP
Water	2 TBSP
Ground Beef	1 1/4lb
Large Egg, Lightly Beaten	1
Chopped Flat-Leaf Parsley	1/4 cup

METHOD

1. Stir together milk and bread crumbs in a large bowl.

2. Cook bacon in a 10-inch heavy skillet over medium heat, stirring occasionally, until crisp. Absorb excess grease on paper towel. Keep fat in pan

3. Pour off all but 1 tablespoon fat from skillet, then cook onion, garlic, chipotles, cumin, and oregano in skillet, stirring, until onion is softened, about 3 minutes. Add water and cook, stirring and scraping up brown bits, until water has evaporated, about 1 minute. Take off heat and stir into bread crumb mixture, then add ground meat, egg, parsley, bacon, and 1 teaspoon salt and mix well with your hands.

3. Preheat broiler. Form meat mixture into small balls and skewer, arrange skewers on a lightly oiled broiler pan. Broil 3 to 4 inches from heat (do not turn) until browned and cooked through, 8 to 10 minutes.