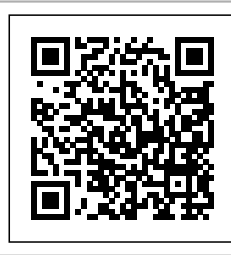


BBQ Cocktail Meatballs



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Recipe by: Laura Vitale

Serves 8

Prep Time: 15 minutes

Cook Time: 1 hours 15 minutes

Ingredients

For the meatballs:

- 1lb of Ground Beef, 85/15 is good here
- 10 Ritz Crackers, crushed until really fine, no chunks
- 2 Cloves of Garlic, minced or grated
- 2 Tbsp of Finely Chopped Parsley
- 1 Tbsp of Garlic and Herb Seasoning
- Few Dashes of Worcestershire Sauce
- 1 Egg
- Salt and Pepper to taste
- Drizzle of Olive Oil

For the Sauce:

- 3/4 cup of Spicy Sweet BBQ Sauce
- 1/4 cup of Thai Sweet Chili Sauce
- Few Dashes of Worcestershire Sauce
- 3 tbsp of Grape Jelly
- 1 Jalapeno, thinly sliced

1) To make the meatballs, add the beef, cracker crumbs, egg, seasoning, parsley, garlic, Worcestershire, salt and pepper, mix well and form into small meatballs and set aside.

2) Sear the meatballs in batches in a dutch oven with a little oil, while that happens, mix the sauce.

3) In a measuring cup or small bowl, add all the ingredients for the sauce along with 1/4 cup of water, mix together well then once all the meatballs are seared, pour the sauce over them, cover and cook on low for about an hour until tender.

NOTE: You can make these in your crockpot. Simply sear your meatballs in a skillet or in the oven, then throw in your crockpot along with the sauce and cook on low for a few hours then keep on warm while serving. Also, switch the grape jelly for pepper jelly for a real kick in flavor!

