



COCKTAIL MEATBALLS

1 ½ lbs. (.680 kg) ground beef

2 Tbsp. water

1 egg, beaten

2 Tbsp. soy sauce

⅓ cup panko or bread crumbs

2 tsp. **Oh! So Garlic**

1 Tbsp. **Spinach & Herb Mix**

1 tsp. **Sunset Seasoned Salt**

Preheat the oven to 350°F. Line a baking sheet with parchment paper. In a medium bowl, mix together seasonings, crumbs, soya sauce and egg; then add ground beef and 2 tablespoons water and mix again. Form into 1 ½ inch balls and place on the baking sheet. Bake for 12 minutes in the preheated oven, then turn them over, and continue baking for about 10 more minutes, or until somewhat crispy on the outside. Serve with **Peaches, Pineapple and Peppers Grilling Sauce**. These can be made ahead and frozen.



- Spinach & Herb Mix
- Oh! So Garlic
- Sunset Seasoned Salt

- Peaches, Pineapple and Peppers Grilling Sauce