

## MAKE AHEAD COCKTAIL MEATBALLS

2.2 lbs. (1 kg) lean ground beef

1 Tbsp. Oh! So Garlic

1 Tbsp. Oh! So Onion

1 Tbsp. Chef's Blend -All Purpose Seasoning

2 tsp. **Sunset Seasoned Salt** 

½ cup breadcrumbs

1 egg

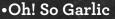
2 Tbsp. water

3 Tbsp. **Sweet & Spicy Brown Sugar Bourbon Sauce** 

Double or triple the batch and take the required amount out of the freezer.

Mix all seasonings and breadcrumbs in a large bowl, add water, eggs and Sweet & Spicy Brown Sugar Bourbon Sauce. Mix well and add ground beef; mix until all seasonings have been evenly distributed, do not over mix.

Preheat oven to 350°F. Form into small meatballs and place on a parchment-lined baking sheet. Bake for 20 to 25 minutes. Once they are cooled, you can store in the refrigerator for a day or freeze until ready to use in a pasta dish, serve as cocktail meatballs with your favourite sauce or serve with a mushroom gravy.



- •Oh! So Onion
- •Chef's Blend -All Purpose Seasoning
- Sunset Seasoned Salt
- •Sweet & Spicy Brown Sugar Bourbon Sauce