



# 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.



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- **Oh! So Onion**
- **Chef's Blend -All Purpose Seasoning**

- **Sunset Seasoned Salt**
- **Sweet & Spicy Brown Sugar Bourbon Sauce**