



sunsetgourmet.ca



MAPLE SWEET & SPICY COCKTAIL MEATBALLS

1.5 lbs (.680kg) lean ground beef

2 tsp. **Onion, Garlic & Herb Seasoning**

1 tsp. **Sunset Seasoned Salt**

1 Tbsp. **Oh! So Onion**

1 Tbsp. **Oh! So Garlic**

1 tsp. freshly ground black pepper

1/3 cup bread crumbs

1 egg

1 Tbsp. water

1 Tbsp. soy sauce

2 Tbsp. ketchup

Sauce

1/3 cup **Maple Bourbon Bacon Jam**

1 cup **Sweet & Spicy Brown Sugar Bourbon Sauce**

Combine sauce ingredients and set aside. Mix all seasonings and breadcrumbs in a large bowl; add water, eggs, soy sauce and ketchup. Mix well and add ground beef. Mix until all seasonings have been evenly distributed; do not overmix. Form into small meatballs and place on a cookie sheet and bake in the oven at 360°F for 20 -25 minutes or until cooked through. Place the meatballs in a casserole dish and spoon the sauce over top. Place in the oven or on stove and heat for 25 minutes. Meatballs can be made in advance and frozen.

- **Maple Bourbon Bacon Jam**
- **Onion, Garlic & Herb Seasoning**
- **Sunset Seasoned Salt**

- **Oh! So Onion**
- **Oh! So Garlic**
- **Sweet & Spicy Brown Sugar Bourbon Sauce**