Sunset Gourmet

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SPICY COCKTAIL MEATBALLS

1 ½ lbs. (.680 kg) ground beef

1 egg, beaten

2 Tbsp. **Baked Jalapeno Popper Dip Mix**

1 Tbsp. **Mango Chili Lime Seasoning**

⅓ cup panko or breadcrumbs

2 Tbsp. water

Peaches, Pineapple & Peppers Grilling Sauce

Preheat the oven to 350°F. Line a baking sheet with parchment paper. In a medium bowl, mix together **Baked Jalapeno Popper Dip Mix**, crumbs, **Mango Chili Lime Seasoning** and egg; then add ground beef and 2 tablespoons water and mix again. Form into 1 ½" 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. Brush with **Peaches, Pineapple & Peppers Grilling Sauce** in the last few minutes of baking. These can be made ahead and frozen. If you wish to freeze the meatballs omit brushing with the sauce and add sauce when reheating.

- **Baked Jalapeno Popper Dip Mix**
- **Mango Chili Lime Seasoning**
- **Peaches, Pineapple & Peppers Grilling Sauce**