



SWEET & SPICY COCKTAIL MEATBALLS (1)

1.5 lbs (.680kg) lean ground beef
2 tsp. **Onion, Garlic & Herb Seasoning**
1 tsp. **Sunset Seasoned Salt**
1 Tbsp. **Oh! So Onion**
¾ tsp. freshly ground black pepper
1/3 cup seasoned breadcrumbs
1 egg
1 Tbsp. water
1 Tbsp. soy sauce

Meatball Sauce:

1/3 cup **Sweet & Spicy Brown Sugar Bourbon Sauce**
1/3 cup **Blackberry Lemon Amaretto Jelly**
(combine and set aside)

Mix all seasonings and breadcrumbs in a large bowl, add water, eggs and soy sauce. Mix well and add ground beef. Mix until all seasonings have been evenly distributed; do not overmix. Form into small meatballs and cook on medium heat in a fry pan until cooked through or place on a cookie sheet and bake in the oven at 350°F for 20 minutes or until cooked through. In the last five minutes of cooking, brush with sauce, or alternatively you can put meatballs in a casserole dish and cover with sauce.



- **Blackberry Lemon Amaretto Jelly**
- **Onion, Garlic & Herb Seasoning**
- **Sunset Seasoned Salt**

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