



## TURKEY COCKTAIL MEATBALLS

2 Tbsp. olive oil  
1 ½ lbs. (.680 kg) ground turkey  
1 egg, beaten  
1/3 cup panko or bread crumbs  
1 Tbsp. **Oh! So Garlic**  
1 Tbsp. **Oh! So Onion**  
2 tsp. **Sunset Seasoned Salt**  
1/3 cup finely diced green onion

### SAUCE:

1/3 cup **Apricot Maple & Sweet  
Pepper Jelly**  
1/3 cup **Sunset Gourmet's Smoky  
Sweet Grilling Sauce**

Preheat oven to 350°F. Grease a 10x15 inch baking sheet with olive oil and place it in the oven while preheating. In a medium bowl, mix together ground turkey, seasonings, egg, and bread crumbs (or panko). Form into 1-inch balls. Place about 1 inch apart in the hot baking pan. Bake for 12 minutes in the preheated oven, turn them over, and continue baking for about 5 more minutes, or until somewhat crispy on the outside. Serve with sauce.



- **Oh! So Garlic**
- **Oh! So Onion**
- **Sunset Seasoned Salt**

- **Apricot Maple & Sweet Pepper Jelly**
- **Sunset Gourmet's Smoky Sweet Grilling Sauce**