



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

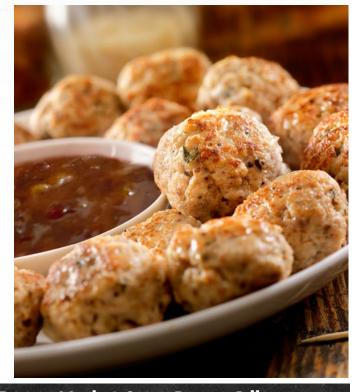
1/3 cup finely diced green onion

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.

## SAUCE:

1/3 cup **Apricot Maple & Sweet Pepper Jelly** 

1/3 cup Sunset Gourmet's Smoky Sweet Grilling Sauce



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

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