



COCKTAIL MEATBALLS

- 2.2 lbs. (1kg) lean ground beef
- 1 tsp. **Oh! So Garlic**
- 1 tsp. **Oh! So Onion**
- 2 tsp. **Spinach & Herb Mix**
- $\frac{3}{4}$ tsp. **Sunset Seasoned Salt**
- $\frac{3}{4}$ tsp. freshly ground black pepper
- $\frac{1}{2}$ cup bread crumbs
- 2 eggs
- $\frac{1}{4}$ cup water
- $\frac{3}{4}$ cup **Sunset Gourmet's Smoky Sweet Grilling Sauce**
- $\frac{1}{4}$ cup **Smoky Chipotle Honey Mustard**

Mix all seasonings and bread crumbs in a large bowl, add water and eggs. Mix well and add ground beef, mix until all seasonings have been evenly distributed, do not over mix. Form into small meatballs and cook on medium heat in a fry pan until cooked through or bake in the oven at 350°F for 20 to 25 minutes.

Place meatballs in an oven proof casserole dish. Combine **Sunset Gourmet's Smoky Sweet Grilling Sauce** and **Smoky Chipotle Honey Mustard**. Pour sauce over meatballs and cook for another 45 minutes.

You can also use a slow cooker to cook the meatballs in the sauce.



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- Oh! So Onion
- Spinach & Herb Mix
- Sunset Seasoned Salt
- Sunset Gourmet's Smoky Sweet Grilling Sauce
- Smoky Chipotle Honey Mustard