



## HOLIDAY MEATBALLS

- 2.2 lbs. (1 kg) lean ground beef
- 1 Tbsp. **Oh! So Garlic**
- 1 Tbsp. **Spinach and Herb Mix**
- 1 tsp. **Sunset Seasoned Salt**
- 1 tsp. black pepper
- ½ cup breadcrumbs
- ¼ cup water
- 2 eggs
- 2 Tbsp. soy sauce
- ½ cup **Caribbean Mango Tequila Sauce**
- ½ cup **Handcrafted Moroccan BBQ Sauce** (increase volume if you prefer more sauce)

Preheat oven to 350°F.

Mix all seasoning and breadcrumbs in a large bowl; add water, eggs and soy sauce. Mix well and add ground beef. Mix just until all seasonings have been evenly distributed, do not over-mix. Form into small balls and place on a cookie sheet, bake at 350°F for 20 minutes or until cooked through.

Place cooked meatballs in a slow cooker or oven proof casserole dish. Combine **Caribbean Mango Tequila Sauce** and **Handcrafted Moroccan BBQ Sauce** and pour over meatballs. Continue to cook the meatballs in the sauce, on low, for an hour.

These can be made ahead of time and frozen.



- Oh! So Garlic
- Spinach & Herb Mix
- Sunset Seasoned Salt
- Caribbean Mango Tequila Sauce
- Handcrafted Moroccan BBQ Sauce