

Cocktail Meatballs

2.2 lbs (1kg) lean ground beef

1 Tbsp. Oh! So Garlic

1 Tbsp. Oh! So Onion

1 tsp. Sunset Seasoned Salt

¾ tsp. freshly ground black pepper

½ cup bread crumbs

2 eggs

¼ cup water

½ cup Sunset Gourmet's Smoky Sweet Grilling Sauce

¾ cup Roasted Raspberry Chipotle Sauce

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 meat balls and cook on medium heat in a fry pan until cooked through. Place meatballs in an oven proof casserole dish. Combine Sunset Gourmet's Smoky Sweet Grilling Sauce with Roasted Raspberry Chipotle Sauce. Pour sauce over meatballs and cook for another 45 minutes. You can also use a slow cooker to cook the meatballs in the sauce.

- ROASTED RASPBERRY CHIPOTLE SAUCE
- SUNSET SEASONED SALT
- SUNSET GOURMET'S SMOKY SWEET GRILLING SAUCE

- OH! SO GARLIC
- OH! SO ONION