



Sweet and Spicy Cocktail Meatballs

Ingredients:

1 lb ground beef
1 egg
2 Tbsp water
½ cup bread crumbs
3 Tbsp minced onion
1 bottle Badass Rib Rebellion BBQ sauce
¾ cup Terrapin Ridge mango habanero jam
1 dash each of ground cinnamon, cloves, nutmeg, allspice, and black pepper

Instructions:

Preheat oven to 350 degrees. In a large bowl, mix together ground beef, egg, water, bread crumbs and minced onion. Roll into small meatballs and place on baking sheet. Bake in oven for 20 to 25 minutes, turning once halfway through. In a slow cooker or large saucepan over low heat, mix together the barbeque sauce, mango habanero jam, and spices. Add meatballs and simmer for one hour before serving.

Olive & Basket
Fine Foods and Gifts
Westview Promenade
5231 Buckeystown Pike
Frederick, MD 21704
T- [240.439.4447](tel:240.439.4447)
W: www.oliveandbasket.com
F: <https://www.facebook.com/oliveandbasket/>
E: info@oliveandbasket.com