

MISSISSIPPI MEATBALLS



TIME TO PREPARE
15 minutes



COOK TIME
45 minutes



SERVING
4 People



PREPARED BY
BLUESMOKE
BLAIRE BBQ

Ingredients

1TBS	Butter
2 Cups	Bread Crumbs
2 Pounds	Wagyu Groundbeef
2	Eggs
3 TBS	Onion Powder
2 TBS	Parsley
1 Cup	BBQ Sauce
1 Jar	Peach Preserves

Steps to Cook

- 1) Preheat oven to 350 degrees
- 2) Mix barbecue sauce and peach preserves together.
- 3) Combine meat, breadcrumbs, butter, eggs, onions, salt, and parsley. Form into bite-size balls. Arrange the balls in a single layer in a baking dish. Pour the barbecue sauce mixture evenly over the meatballs.
- 4) Bake for 30 to 45 minutes, until the meat is cooked. Serve over mashed potatoes or toasted French bread.
