Three Mini-Meatballs

Just the right size! These mini-meatballs are packed with flavor and enjoyed in one bite. The sauces make them even better! Serve with cocktail picks and appetizer plates.

Thai Mini-Meatballs with Spicy Peanut Sauce

Makes 60-70 1-inch mini-meatballs

Meatball Ingredients:

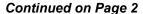
- 1 lb. ground beef (96% lean)
- 1 lb. ground pork
- 1 tablespoon sesame oil
- 1 cup Panko breadcrumbs
- 2 teaspoons finely grated fresh ginger
- 3 cloves garlic, crushed
- 2 eggs
- 4 scallions, sliced thinly
- 1/2 teaspoon Kosher salt
- 1/2 teaspoon ground black pepper Olive oil for the baking pan

Glaze Ingredients:

- 1/2 cup soy sauce
- 1 cup water
- 1 tablespoon rice wine vinegar
- 1 teaspoon sesame oil
- 1 tablespoon cornstarch

Dipping Sauce Ingredients:

- 1/2 cup peanut butter
- 2 tablespoons fresh lime juice
- 2 tablespoons soy sauce
- 1 teaspoon rice wine vinegar
- 2 teaspoons sugar
- 2 cloves garlic, crushed
- 1 teaspoon finely grated fresh ginger
- 1 teaspoon sesame oil
- 1/4 teaspoon hot sauce
- 1 scallion, thinly sliced, (optional, for garnishing)
- 1 tablespoon peanuts, (optional, for garnishing)





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Directions:

- 1. Preheat the oven to 400°F.
- 2. Mix all the meatball ingredients, (beef, pork sesame oil, breadcrumbs, ginger, garlic, eggs, and scallions), together in a large bowl.
- 3. With a small scoop or spoon, form small balls about 1-inch in diameter. Place on a lightly oiled rimmed baking sheet, and bake in the hot oven for 14-16 minutes or until cooked through. (This step may be accomplished a day ahead of time and the meatballs refrigerated or frozen for up to a month.)
- 4. Prepare the glaze by combining the soy sauce, water, rice wine vinegar an sesame oil in a small saucepan and bring to a boil. Mix the cornstarch in a small amount of water to make a slurry. Add to the boiling mixture and whisk until thickened. Pour over the baked meatballs.
- 5. Whisk the sauce ingredients together when ready to serve. Serve the sauce as a bed for the meatballs or on the side. Spear each meatball with a cocktail pick and place on a presentation plate for serving. Garnish, if desired with additional scallion and chopped peanuts.

Adapted from http://www.gimmesomeoven.com/saucy-asian-meatballs/

BBQ Mini-Meatballs with Sweet & Tangy Sauce

Makes 60-70 1-inch mini-meatballs

Meatball Ingredients:

1 lb. ground beef (96% lean)

1 lb. ground sausage, hot & spicy

1 cup Panko breadcrumbs

1/2 cup beef broth

1 tablespoon parsley, minced

3 cloves garlic, crushed

2 eggs

1/2 teaspoon Kosher salt

1/2 teaspoon black pepper

Olive oil for the baking pan

Dipping Sauce Ingredients:

8 oz. jar grape jelly

1 cup BBQ sauce

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Directions:

- 1. Preheat the oven to 400°F.
- 2. Mix all the meatball ingredients, (beef, sausage, breadcrumbs, beef broth, parsley, garlic, eggs, salt, and pepper), together in a large bowl.
- 3. With a small scoop or spoon, form small balls about 1-inch in diameter. Place on a lightly oiled rimmed baking sheet and bake in the hot oven for 14-16 minutes or until cooked through. (This step may be accomplished a day ahead of time and the meatballs refrigerated or frozen for up to a month.)
- 4. In a small saucepan, heat the jelly and BBQ sauce and whisk until evenly combined. (It's only necessary to warm the ingredients; do not allow to simmer or boil.)
- 5. Pour the sauce over the meatballs, toss to coat, and serve. Or use the sauce as a bed for the meatballs, or serve the sauce on the side.

Swedish Meatballs with Sour Cream Sauce

Makes 60-70 1-inch mini-meatballs

Ingredients:

1 small onion, finely diced

1 tablespoon olive oil

1 lb. ground beef (96% lean)

1 lb. ground pork

1 cup Panko breadcrumbs

1/2 cup beef broth

1 tablespoon parsley, minced

3 cloves garlic, crushed

2 eggs

1/4 teaspoon ground allspice

1/2 teaspoon Kosher salt

1/2 teaspoon black pepper

Olive oil for the baking pan

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Dipping Sauce Ingredients:

2 tablespoons butter
2 tablespoons flour
1 cup beef broth
1/2 cup sour cream
 (additional for garnishing)
Salt and pepper to taste
1 tablespoon minced parsley (for garnishing)

Directions:

- 1. In a small skillet, sauté the finely dice onions in the olive oil until translucent, about 5 minutes. Cool slightly.
- 2. Mix the onions with the beef, pork, breadcrumbs, broth, parsley, garlic, eggs, and spices.
- 3. With a small scoop or spoon, form small balls about 1-inch in diameter. Place on a lightly oiled rimmed baking sheet and bake in the hot oven for 14-16 minutes or until cooked through. (This step may be accomplished a day ahead of time and the meatballs refrigerated or frozen for up to a month.)
- 4. In a small saucepan, cook the butter and flour roux for 2 minutes. Add the beef broth whisking until smooth. Add the sour cream. Season generously with salt and pepper.
- 5. Pour the sauce over the meatballs, toss to coat, and serve. Or serve the sauce as a bed for the meatballs or on the side. Garnish with minced parsley.