



GOURMET BBQ SAUCES

PORK MEATBALLS (Honey Hot / Original)

- 4 tablespoons butter
- 6 tablespoons, finely diced onion
- 1 1/4 lbs. lean ground beef or pork
- 1/2 cup soft bread crumbs
- 1/2 cup milk
- 1 egg, beaten
- 1 1/4 teaspoon salt (or to taste)
- 1/2 teaspoon nutmeg (optional)
- 1/4 teaspoon allspice

Heat butter in a large heavy skillet over low heat. Add and cook onion over medium heat until onion is golden yellow, stirring occasionally. Combine and mix together the onion, ground beef or pork, bread crumbs, milk, egg and a mixture of salt, nutmeg and allspice. Shape meat mixture into 1" balls. Heat 2 tablespoons butter. Add the meatballs and brown over medium heat. Shake pan frequently to obtain an even browning and to keep balls round. When thoroughly cooked, remove meatballs to paper towel to drain excess fat. The meatballs can be frozen at this stage for use later. When ready to serve, defrost thoroughly and heat through in oven and serve with Cattle Boyz Gourmet BBQ Sauce as dip or place in slow cooker and cover with sauce and warm through. Great as an appetizer or incorporated into pasta sauce.