



## Serious Meatball Appetizers

- 1/3 cup dry bread crumbs
- 2 Tbsp **TSG Tearless Onion and Chives Seasoning Blend**
- 2 Tbsp toasted sesame seeds
- 1 Tbsp **TSG Outrageously Garlic Seasoning Blend**
- 1/2 tsp salt
- 1/4 tsp cayenne pepper
- 3/4 cup **TSG Serious Steak and Grilling Sauce**
- 2 Tbsp soy sauce
- 1 lb ground beef (10-15% fat)

1. Preheat oven to 325°F. Generously grease a large 11x17 sheet pan or two smaller pans.
2. In a small bowl, stir together bread crumbs, TSG onions and chives, sesame seeds, TSG outrageously garlic, salt and cayenne. Set aside.
3. Measure TSG sauce; stir in soy sauce.
4. Place ground beef in a medium bowl. Blend in 1/3 cup of the sauce mixture, using the edge of a large spoon. *Reserve remaining sauce for dipping.*
5. Gradually add breadcrumb mixture to meat; blend in after each addition.
6. Roll meat into small 3/4" meatballs, pressing firmly. Place on sheet tray.
7. Bake 15-20 minutes or until browned. While still hot, use a spatula to loosen meatballs from the tray.
8. Serve with toothpicks and remaining sauce for dipping.

**Makes 35-40 meatballs, 3/4" diameter**

**NOTE:** This recipe can be used to make four tasty hamburgers. Use the extra sauce to top each burger after it's cooked.

APPETIZER