

CHEESEBURGER MEATBALLS



SAVEUR PRODUCT USED - GARLIC MIX

INGREDIENTS

- 1 lb beef mince (ground beef)**
- 1 egg, lightly beaten**
- 1 Tbsp *Saveur Garlic Mix***
- 2 spring/green onions, finely chopped**
- 2 Tbsp GF BBQ sauce**
- 2 cups fresh GF breadcrumbs**
- 1 Tbsp ghee or butter**
- Cheese for top of meatballs**
- Pickles halved**

Dipping Sauce

- 1 cup tomato puree**
- 2 Tbsp GF BBQ sauce**
- 2 Tbsp apple cider vinegar**
- 1 Tbsp brown sugar**
- 1 Tbsp *Saveur Garlic Mix***
- 1 Tbsp Worcestershire sauce**

DIRECTIONS

Place ground beef, egg, onion, BBQ sauce, Garlic Mix, and 3/4 cup breadcrumbs in bowl. Season with salt and pepper; mix well. Roll level tablespoons of ground beef mixture into balls. Place remaining breadcrumbs on a plate. Roll meatballs in crumbs to coat.

Heat ghee/butter in a large frying pan. Cook meatballs on medium heat in batches, 5 - 7 mins on each side, or until cooked through. Transfer to a baking tray.

To make the Dipping Sauce, combine all ingredients in saucepan over medium heat; bring to a boil. Reduce heat to low and simmer uncovered until mixture has thickened slightly.

Preheat grill on high. Top each meatball with cheese; grill until cheese just starts to melt. Top with pickle and secure with toothpicks. Serve meatballs hot with dipping sauce.

