

Tipsy Meatballs

Sara Hertrampf

For the Meatball

$\frac{3}{4}$ lb. ground pork

$\frac{1}{4}$ lb. ground beef

1 egg

$\frac{1}{2}$ cup plain breadcrumbs

1 t. minced garlic

1 T chili sauce

1 T jalapeno pepper jelly

1 T cranberry sauce

2 T Worcestershire sauce

1 t. salt

1 t. pepper

For the Sauce

2 T brown sugar

2 T cranberry sauce

2 T jalapeno pepper jelly

1 T butter

$\frac{1}{2}$ cup chili sauce

Pinch of cayenne pepper

$\frac{1}{4}$ cup water

Preheat the oven to 375 degrees. Lay a piece of parchment paper on a rimmed baking sheet and set aside.

In a bowl, combine the meatball ingredients, mixing gently until just incorporated. Using a cookie scoop, evenly scoop out the meatball mixture, forming into balls and place on the parchment paper.

Bake for 10 minutes, flip the meatballs over and bake for another 7 minutes.

While the meatballs are baking in a large rimmed skillet, whisk together the sauce ingredients over low to medium heat until melted and combined.

When the meatballs are done, put them into the warm sauce and allow to simmer for 30 minutes.

Serve warm.