

## ***Horseradish Meatballs***

**Servings:** 4

**Prep/Cook Time:** 60 minutes

### **Ingredients:**

1½ pounds ground beef (90% lean)

½ pound ground turkey

2 large eggs

½ cup dry bread crumbs

¼ cup green onions, chopped

1 tbsp. prepared horseradish

½ tsp. salt

¼ tsp. pepper

### **Sauce:**

1 small onion, finely chopped

½ cup water

½ cup chili sauce

½ cup ketchup

¼ cup packed brown sugar

¼ cup apple cider vinegar

1 tbsp. Worcestershire sauce

1 tbsp. prepared horseradish

1 garlic clove, minced

1 tsp. ground mustard

¼ tsp. hot pepper sauce



## ***Savory Appetizer***

### **Directions:**

Preheat oven to 350 degrees. Combine meat, eggs, bread crumbs, onions, horseradish, salt and pepper and mix thoroughly. Shape into 1½ in. balls and place on greased cookie sheet. Bake for approximately 40 minutes or until fully cooked. In large saucepan, combine sauce ingredients; bring to a boil, stirring frequently. Reduce heat and simmer for ten minutes. Gently stir in meatballs. Great as an appetizer or as the main entrée.

*Harvest of the Month*

*horseradish*