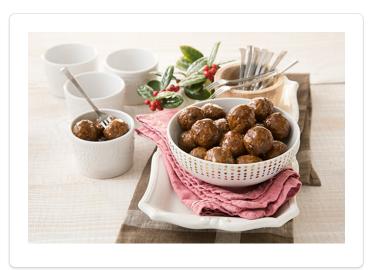


MAPLE GLAZED MEATBALLS

These meatballs with a sweet maple glaze is a great snack or meal

Yield: 6-8 Servings

INGREDIENTS



DIRECTIONS

	Chopper Scallion for Garnish (optional)	6	6. Garnish with chopped scallion.
	Kosher salt and ground black pepper, to taste		5. Cover, reduce heat to medium-low and continue cooking until meatballs are heated through (about 30 minutes).
1/4 tsp.	cayenne pepper or ground chipotle pepper	5	
1/2 tsp.	Ground Ginger	4	4. Add meatballs and toss to coat.
2 tsp.	Corn Starch		
1 C	Apple Juice	3	3. Salt and pepper to taste.
1 tbsp.	Soy sauce		2. Place over medium heat and cook until just bubbly.
3/4 C	Maple Syrup	2	
1 lb	Frozen Casa Di Bertacchi fully cooked meatballs	1	1. In a medium saucepan, whisk together the maple syrup, soy sauce, apple juice, corn starch, ginger and cayenne pepper.