



MAPLE GLAZED MEATBALLS

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

Yield: 6-8 Servings



INGREDIENTS

Chopper Scallion for Garnish (optional)

Kosher salt and ground black pepper, to taste

1/4 tsp. cayenne pepper or ground chipotle pepper

1/2 tsp. Ground Ginger

2 tsp. Corn Starch

1 C Apple Juice

1 tbsp. Soy sauce

3/4 C Maple Syrup

1 lb Frozen Casa Di Bertacchi fully cooked meatballs

DIRECTIONS

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6. Garnish with chopped scallion.

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5. Cover, reduce heat to medium-low and continue cooking until meatballs are heated through (about 30 minutes).

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4. Add meatballs and toss to coat.

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3. Salt and pepper to taste.

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2. Place over medium heat and cook until just bubbly.

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1. In a medium saucepan, whisk together the maple syrup, soy sauce, apple juice, corn starch, ginger and cayenne pepper.