



MEATBALL SLIDERS

These sliders make for an easy tailgate, party, or just casual dinner!

Yield: 20 Servings



INGREDIENTS

20	Toothpicks
20 Item	small (2-inch) soft buns or rolls, split
20 Item	Frozen Casa Di Bertacchi fully cooked meatballs
3/4 tsp.	Salt
2 tsp.	Italian seasoning
1 Unit	(28-oz) crushed tomatoes
2 tsp.	minced garlic
2 tbsp.	Olive oil
1/2 Item	Medium onion, finely chopped
1/2 tsp.	Sugar

DIRECTIONS

1. In a 4-quart pan, sauté onion in olive oil until tender. Add garlic to onion and sauté an additional minute.
2. Stir in crushed tomato, sugar, Italian seasoning, and salt. Simmer 10-15 minutes over medium heat, stirring occasionally.
3. Add thawed meatballs to sauce. Cover pan and continue to cook over medium heat an additional 10-15 minutes, stirring occasionally, until meatballs are heated through.
4. Place a meatball and 1 tablespoon of sauce in the middle of each split roll. Secure each meatball to the bun with a wooden toothpick.
5. Serve immediately.

CHEF NOTES

Note: Any remaining sauce can be used for dipping breadsticks or pizza later.