



SMOKEY COLA GLAZED MEATBALLS

A delicious Farm Rich recipe!

Yield: 8 Servings

INGREDIENTS

	Kosher salt and ground black pepper, to taste
1/4 tsp.	ground chipotle pepper
1 C	dark brown sugar
1/4 C	Apple cider vinegar
2 C	Coke Cola
2 tbsp.	Butter
1 pk.	(28oz) Farm Rich Turkey Meatballs



DIRECTIONS

- 1 In a medium sauce pan, add butter and melt.
- 2 Whisk in the cola, apple cider vinegar, brown sugar and chipotle pepper. Salt and pepper to taste.
- 3 Bring to a boil and then reduce the heat to medium-low until a thicker syrup is formed (about 15 minutes).
- 4 Remove from heat and place in the refrigerator for one hour (the mixture will thicken in the refrigerator).
- 5 Prepare meatballs according to package directions. Remove from the oven and toss with glaze.
- 6 Return to the oven for an additional 5 minutes. Serve warm.