

## BBQ Meatball Lollipops

### You will Need:

- 1 lb ground beef
- ½ cup **Delavignes Sicilian Dipping Oil**
- ½ cup celery, minced
- ½ cup red onion, minced
- 5 cloves garlic, minced
- 1 and ½ cups seasoned bread crumbs
- 2 cups grated Parmesan or Grana Padano cheese
- ½ cup ketchup
- 1 egg, whisked
- ½ cup milk
- 1 teaspoon cumin
- BBQ sauce



### Instructions:

Combine all ingredients in a large bowl, preheat oven to 350 degrees, roll meat mixture into 1 inch balls, place each ball in a baking dish, drizzle with **Sicilian dipping oil**, and bake until golden brown, about 40 minutes. Skewer each meatball with toothpick, serve hot, drizzled with BBQ sauce, honey, or other dipping Sauce of your choice.