



Mini Meatballs

**Companion to our Saucy Cocktail Meatballs recipe.*

You Will Need:

1 egg	1/8 th teaspoon ground allspice
1/4 cup milk	1/8 th teaspoon black pepper
3/4 cup bread cubes	3/4 teaspoon sea salt
1/2 lb ground pork	1 teaspoon baking powder
1 Tablespoon <u>Garlic Olive Oil</u>	1/2 lb ground beef

Instructions:

Preheat oven to 325° F. Whisk egg & milk in medium bowl, add bread cubes and let soak for 2 minutes. Mash until no large pieces remain; set aside. Using stand mixer with paddle attachment (or your hands!) beat the pork, **Garlic Olive Oil**, allspice, salt and pepper on high speed for 2 minutes. Add bread mixture and beat for an additional minute. Add ground beef and mix for 30 seconds, until just incorporated. With moist hands: form approx 25 mini meatballs, they should be about 1 rounded tablespoon each. Arrange in a non-stick baking dish or cookie sheet with high sides, and bake for 20 minutes, or until cooked through. Serve with our “**Saucy Cocktail Meatballs**” sauce, and enjoy!

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