



Saucy Cocktail Meatballs

With Delavignes Blood Orange Infused Balsamic

You Will Need:

1 prepared batch of Mini Meatballs (see additional recipe card)	1 Tablespoon finely minced shallot (may substitute onion)
½ cup ketchup	1 garlic clove, minced
2 Tablespoons dark brown sugar	1/8 teaspoon ground pepper
¼ cup Blood Orange Balsamic	½ teaspoon sea salt
2 teaspoons Worcestershire sauce	Optional: fresh parsley to garnish

Instructions:

Mix all sauce ingredients together in a large sauté pan. Bring to a simmer over Medium High; reduce heat and cook at a gentle simmer for 10 minutes. Add Mini Meatballs to pan and carefully toss to coat. Transfer to serving platter and spear each meatball with a toothpick. Garnish with parsley and serve warm.

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