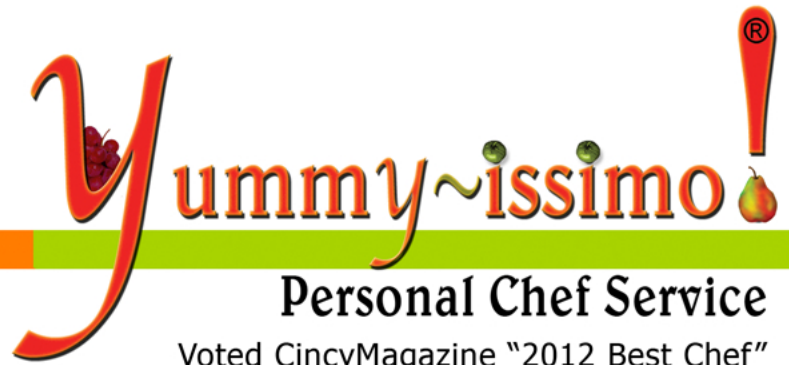


Bourbon Glazed Meatballs



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 24

1 1/2 pounds ground sirloin	1/2t black pepper	1T horseradish
1/2c Italian bread crumbs	2T Dijon mustard	24oz peach or mango preserves (found in the jelly aisle)
1 small onion, finely diced	2T chili sauce	2/3c chili sauce
3 garlic cloves, finely minced	1 egg	1/2c bourbon
1t salt	2 fresh parsley, minced	1/2t Tabasco Sauce

Preheat oven to 400. In a large bowl combine ground sirloin, bread crumbs, onion, garlic, salt, pepper, Dijon, chili sauce, egg, parsley and horseradish. Mix well and shape into 24 meatballs.

Place on rimmed baking sheet sprayed with non~stick cooking spray and bake 15 minutes or until cooked about half way through.

In large saucepan over low heat, combine peach preserves, chili sauce, bourbon and Tabasco Sauce. Mix well and simmer until mixture is bubbly. Add cooked meatballs to sauce and simmer 20 minutes or until meatballs are completely cooked through.

Place meatballs and sauce in crock pot on low setting or in chaffing dish and they'll keep well for several hours.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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