



OUTRAGEOUS APPETIZER MEATBALLS WITH MUSTARD SAUCE

- 1 Lb. ground beef
- ½ Cup bread crumbs
- 3 Tbs. **TSG Outrageously Garlic™**
- 1 ½ Tsp. salt
- 1 Egg
- 1/8 Cup water
- TSG Maple Dijon Mustard Dipping Sauce™**

1. Mix egg, outrageously garlic, bread crumbs and salt. Add ground beef and water and mix thoroughly.
2. Form into 1" meatballs. Place on lightly greased rimmed sheet pan and bake at 375 F for 20 minutes turning once half way through, or fry in a skillet turning frequently until browned.
3. Serve with toothpicks and Maple Dijon Mustard Dipping Sauce on the side.

Yields 40 meatballs

APPETIZER