

Fennel and Fire

# COWBOY MEATBALLS

## Ingredients:

### **Meatballs:**

- 3/4 cup breadcrumbs
- 1/2 cup milk
- 1 Tbsp Fennel and Fire Cowboy seasoning
- 1 Tbsp JAML Jams Blueberry Champagne jam
- 1 lb of McNeal Farm ground beef
- 1/4 cup finely chopped onion
- 1/4 cup finely chopped cheddar cheese

## Directions:

**Preheat the oven:** Set your oven to 400 degrees.

**Prepare the Meatball Mixture:** In a bowl, gently mix together: breadcrumbs, milk, one Tbsp of Cowboy seasoning, one Tbsp of blueberry champagne jam, onions, cheddar cheese, and jalapenos.

**Shape and Sear the Meatballs:** Form the mixture into meatballs. Heat a cast iron skillet over medium heat and sear the meatballs until browned on all sides. (You may freeze the meatballs at this point).

**Bake the Meatballs:** Transfer the skillet with the meatballs to the preheated oven. Bake for 6-7 minutes, or until the internal temperature reaches 160 degrees F. Remove the meatballs from the skillet and place them on a plate.

**Drain the Skillet:** Carefully drain the grease from the skillet.

**Make the Glaze:** Place the skillet back on the stovetop over low heat. Add the glaze ingredients to the skillet and heat until the butter is melted. Stir well to combine everything into a smooth glaze.

**Glaze the Meatballs:** Add the meatballs back to the skillet and roll them around to coat all sides with the glaze.

**Serve:** As an appetizer: Pierce each meatball with a toothpick. Arrange on a party platter. Sprinkle with fresh cilantro.

As a Meal: Serve the meatballs over rice. Sprinkle with fresh cilantro

A Southern Maker's Collaboration

Fennel and Fire Cowboy Seasoning

McNeal Farm Ground Beef

Jaml Jams Blueberry Champagne Jam

### **Glaze & Garnish:**

- 1/2 tsp Pickapeppa sauce
- 1/2 tsp Worcestershire sauce
- 1 Tbsp Cowboy seasoning
- 2 Tbsp JAML Jam Blueberry Champagne jam
- 1 tsp juice from the sweet jalapeno's jar (optional)
- 1/2 Tbsp Butter
- Garnish with two Tbsp chopped cilantro

Excite Your Taste Buds, *Naturally!*