

## Great Balls Of Fire!



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Come on baby light my fire! These “Great Balls of Fire” are so flavorful they’ll set your soul on fire and just spicy enough to make your tongue do the twist! When you taste these spicy nuggets of pure deliciousness... you’ll never buy pre-made meatballs again. These flavor-packing meatballs also make incredible little burgers for the ultimate mini-sliders. This recipe also makes the best meatloaf on the planet. It’s time to FIRE UP your meatballs!

Delightfully serves a party of 8

### Meatballs

3 lb. ground chuck  
3 eggs, beaten  
1/2 cup heavy whipping cream  
2 cups Ritz cracker crumbs  
1/2 cup sweet onion, finely diced  
1/2 cup green bell pepper, finely diced  
1/2 cup carrot, finely grated  
1 tsp. salt  
4 tsp. Famous Dave’s Steak Seasoning  
1 Tbsp. Lea & Perrins Worcestershire Sauce NEW Thick Style  
1 tsp. fresh ground black pepper  
2 tsp. chili powder  
1 Tbsp. prepared French’s yellow mustard  
2 Tbsp. Famous Dave’s Rich & Sassy BBQ Sauce

Combine all ingredients for meatballs in a bowl. Mix thoroughly.

Use a small ice cream scoop to form meatballs. Dip the scoop in ice water as needed to keep the meatballs from sticking. Place meatballs on a sheet pan lined with baking parchment paper or aluminum foil. Bake at 350 degrees for 40 to 45 minutes. Makes about 48 - 1 1/2 ounce meatballs.

### Apricot Jalapeño BBQ Sauce

20 oz. Famous Dave’s Rich & Sassy BBQ Sauce  
12 oz. Smucker’s Apricot Preserves  
1/2 cup onion, finely diced  
1/4 cup brined hot jalapeño peppers, finely diced

Combine sauce ingredients in a saucepan and heat over medium heat until vegetables are tender. Pour over meatballs and serve.