



**REGINA'S
FARM KITCHEN®**

TIPSY CRANBERRY BOURBON MEATBALLS

SERVING SIZE: 6–8

INGREDIENTS:

1 jar Regina's Farm Kitchen® Cranberry Orange Meyer Lemon Artisan Fruit Spread	Instant-read thermometer
1 2 lb. bag frozen or fresh meatballs	1/4 cup dark brown sugar
Salt and fresh cracked black pepper	1/4 cup of your favorite barbecue sauce
Olive oil	1/2 cup of your favorite bourbon
	1 tbsp. Sriracha hot sauce



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Ah, yes. Family holiday gatherings. A time for togetherness, thankfulness and trying to keep crazy Uncle Frank under control. Here's an unexpectedly, quick and easy appetizer—tender meatballs in a tangy cranberry bourbon barbecue sauce—sure to please any guest, while keeping Uncle Frank preoccupied. Chill, Frank. Chill.

SERVING SIZE: 6–8

INSTRUCTIONS:

To make the cranberry bourbon BBQ sauce, put all the sauce ingredients in a saucepan. Bring to a medium-high heat, stirring constantly. Make sure to combine everything, and don't let it burn. Turn down the heat and cook for about 10 minutes, until thickened.

Coat the bottom of a skillet with olive oil and heat until hot. Brown the meatballs on all sides. Add the bourbon cranberry sauce to the skillet, and stir to cover the meatballs. Add a bit of water if the sauce seems too thick.

Cook, covered, for about 10 minutes until the meatballs are cooked through, they should read about 160 degrees F on an instant-read thermometer inserted in the center. Baste the meatballs often during cooking.

Serve meatballs hot, in the sauce. Pour a shot or two of the bourbon over a big cube, and chill.



For other recipe ideas and to order, please reach out to us on social media or reginasfarmkitchen.com

