

# Easy Cocktail Meatballs

## Ingredients

- 1lb Ground Beef
- 1 1/2lb Ground Turkey
- 1 Small Onion, Diced
- 1/2 Cup Zucchini, Grated (Optional)
- 1 1/2 Cup Italian Bread Crumbs
- 1/2 Cup Oatmilk
- 1 Tablespoon Butter
- 1 Egg
- 1/4 Cup Dried Parsley
- 1 1/4 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 1/8 Teaspoon Ginger
- 1/8 Teaspoon Nutmeg
- Chicken Bone Broth, Chicken Stock, or Beef Broth

## Sauce

- 20 Ounces Ketchup
- 17 Ounces Apricot Jelly

## Instructions

This cocktail meatball recipe is easy-peasy to make and SUPER delicious. Sauté diced onions in butter until softened. Add them to a bowl along with all the other ingredients. Combine the ingredients with your hands and mix well. Roll the meatballs into donut-hole-sized balls and place them in casserole dish. Once filled, pour broth into the dish, partially covering the bottom of the meatballs. Place in oven and bake at 350° for 25 minutes or until fully cooked.

As for the dipping sauce for meatballs, mix ketchup and apricot jelly in a pot at medium heat until hot and bubbly. Add the meatballs to the sauce and serve in a crockpot to keep warm, or your favorite serving dish.