

# Balsamic Glazed Meatball Poppers

## Ingredients:

2 lb. ground beef  
1 lb. ground pork  
10 slices white bread, crusts removed, small dice  
1/3 c. milk  
1 medium onion, small dice  
2-3 garlic cloves, minced  
2 Tbsp. Any Herb Olive Oil (such as Tuscan Herb Olive Oil, Herb de Provence or Milanese Gremolata)  
3 eggs, beaten  
1/4 c. ketchup  
3 Tbsp. Traditional Aged Balsamic  
1 Tbsp. Sea Salt

## Balsamic Glaze:

4 c. ketchup  
1 c. Traditional Aged Balsamic  
1 c. light brown sugar  
2 c. water

## Directions

1. Preheat oven to 350 degrees F. In a small bowl, soak the cubed bread with the milk.
2. Heat Herb Olive Oil in a skillet, add onion and garlic and cook until just tender, but not brown. Allow to cool.
3. In a large bowl, beat the eggs, and add all remaining ingredients, ground meats through cheese. Mix well with clean hands. Add the onion mixture once cooled.
4. Roll small 1" balls. Place rows of meatballs on a baking sheet. Bake for 15-20 minutes.

## Balsamic Glaze:

1. Combine ingredients in a saucepan, bring to a simmer on medium-low heat. Add Sea Salt and pepper to taste. Pour over hot meatballs and serve. Tip: Use a slow cooker to keep the meatballs warm.