

## Spicy Cajun Cocktail Meatballs

Written by

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**Excellent variation adding a spicy Cajun touch to the always-popular cocktail meatball!**

### Ingredients:

- ½ pound ground beef
- ½ pound ground pork
- ¼ cup minced onion
- ¼ cup minced celery
- ¼ cup minced red bell pepper
- 1 TBS minced garlic
- 2 eggs, lightly beaten
- ½ tsp salt
- ½ tsp black pepper
- ½ tsp thyme
- ½ tsp basil
- ½ tsp Tabasco Sauce
- ¾ cup Italian bread crumbs
- ¼ cup butter
- 2 TBS olive oil
- ½ cup ketchup
- ½ cup barbecue sauce
- 1 TBS minced jalapenos
- 2 TBS brown sugar
- 1 TBS Steen's cane syrup
- 1 TBS red wine vinegar
- 1 tsp Creole mustard
- 1 TBS Worcestershire Sauce
- ½ tsp salt
- 1 tsp Tabasco Sauce
- ¼ cup chopped parsley

### Directions:

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1. In large mixing bowl combine meats, onions, celery, bell pepper, garlic and eggs; using your hands, blend all ingredients well
2. Season with salt, pepper, thyme, basil and Tabasco thoroughly combining
3. Sprinkle in bread crumbs and mix well
4. Shape into one inch meatballs
5. Melt butter and olive oil in a skillet over medium high heat, add meatballs and brown on all sides, remove and set aside
6. In same skillet, add ketchup and next 5 ingredients using wire whisk until blended
7. Add mustard and next 3 ingredients; continue whisking until mixture begins to simmer
8. Add cooked meatballs, reduce heat to simmer and cook 15-20 minutes, sprinkle in fresh parsley
9. Transfer meatballs and sauce to chafing dish and serve hot

**Makes approximately 3 dozen**