



SAUSAGE BALLS WITH GHOSTWOOD GLAZE





The big game is fast approaching and you will want some food good to have on hand and not have to miss any of the game and those commercials. These sausage balls are great to make earlier and have them in a crockpot on warm. They are savory, sweet and spicy!

INGREDIENTS

- 1 pound pork sausage
- 1 pound ground pork
- 2 large eggs, beaten
- 1/2 cup dry bread crumbs
- 1/2 cup minced onion
- 1/4 cup milk
- 1 tbsp fresh grated ginger
- 1/2 tsp ground black pepper
- 1/4 tsp ground cayenne
- 1/4 tsp mace
- 1/4 tsp allspice
- 3/4 cup apple jelly
- 6 tbsps spicy brown mustard
- 1/3 cup GHOSTWOOD
- 2 tsp Worcestershire sauce
- 1/8 tsp crushed red pepper flakes

INSTRUCTIONS

1. Preheat oven to 375 degrees. In a large bowl, using hands, thoroughly combine sausage, pork, eggs, bread crumbs, onion, milk, ginger, pepper, cayenne, mace, and allspice.
2. Using a teaspoon, roll into balls and place on a shallow rimmed baking sheet.
3. Bake for 15 to 20 minutes, until very lightly browned.
4. While the balls are baking, stir together jelly, mustard, GHOSTWOOD, Worcestershire and pepper flakes in a large nonstick skillet. Cook and stir until jelly comes to a boil. Add meatballs, stirring to coat. Lower heat and simmer gently for 8 to 10 minutes until sauce thickens a bit and meatballs are nicely coated.