Chef Kathy’s Meatball Mix Recipe

Ingredients:

* 1 pound Ground Chuck
* 1pound Ground Pork
* 1 Egg, Whipped Smooth
* ½ pound Grated Parmesan Cheese
* ½ Tablespoons Kosher Salt
* ¼ Tablespoons Fine Ground Black Pepper
* ½ pound Plain Breadcrumbs
* 3 Gloves Garlic
* ½ Quart Water

Sauce

* 1 ½ cups Mango Chutney
* ¾ cup BBQ Sauce

Directions:

1. Place garlic in water to boil. Boil for 5-7 minutes, Strain Garlic Out
2. Combine Meats, Eggs, Cheese, Salt and Pepper, and mix until smooth.
3. Add Breadcrumbs and Garlic Water.
4. Roll meatballs into 1-ounce portions or desired size
5. Bake in the oven for 25 minutes
6. Make sauce, then simmer meatballs in sauce for 10 minutes