

Foragers Smokin' Chilli Meatballs

Ingredients:

1kg (2lb) Minced Beef or Lamb
1 x 10g packet of **Foragers Oak Smoked Chillies**, crushed
2 teaspoons Ground Cinnamon
2 sprigs of fresh Rosemary, or 3 teaspoons of dried Rosemary
1 Red Onion, finely chopped or grated
2 Garlic cloves, grated or crushed
A few shakes of Worcester Sauce
3 tablespoons Tomato Ketchup
1 Egg, beaten
100g (3oz) fresh Breadcrumbs
Salt and Black Pepper
Olive Oil



Serve with **Foragers Crushed Pea and Chilli Relish** (optional)
Sour Cream (optional)

Preheat the oven to 200°C, (Fan 180°C), 400°F, Gas Mark 6.

Grease a large ovenproof dish or tray with olive oil. Combine all the ingredients in a large bowl and generously season with salt and black pepper. Using your hand, mix all the ingredients well, and then form into balls, roughly the size of a table tennis ball. Place the meatballs onto the greased ovenproof dish or tray. Bake in the oven for roughly 35 minutes, or until brown and cooked through.

Alternatively you can fry the meatballs in batches with olive oil, in a frying pan on a medium heat. However baking them in the oven creates a softer and more tender meatball, and guarantees that the meatballs will be cooked through.

This recipe can also be used to make burgers. Just shape them into whatever size of burger you would like and bake them in the oven for a bit longer, turning the burgers halfway through the baking time. Or simply place on the barbeque, or fry on the hob.

Serving Suggestions:

Enjoy your meatballs or burgers with a generous helping of **Foragers Crushed Pea and Chilli Relish** and a large dollop of sour cream.

Alternatively, prepare your favourite pasta. Stir through with some olive oil and **Foragers Crushed Pea and Chilli Relish** and season with salt and black pepper. Add the meatballs. Delicious!

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