

Meatballs and Honey Barbecue Sauce

Stonewall Kitchen



INGREDIENTS:

- 1 pound pre-made meatballs or 30 of your homemade special meatballs (cooked)
- 1 jar Stonewall Kitchen Honey Barbecue Sauce
- 1 clove garlic, minced
- 1 small onion, chopped
- 1 medium jalapeno, seeded and chopped
- One 14 ounce can diced tomatoes in green chilies
- 1/4 cup fresh cilantro, chopped
- 1 Tbsp. butter
- Maine Sea Salt and Mixed Peppercorns, to taste

DIRECTIONS:

Melt butter in a skillet. Sauté onions, garlic and jalapeno until soft. Add the Stonewall Kitchen Honey Barbecue Sauce and tomatoes and stir to blend. Add the meatballs and simmer on low heat for about 30 minutes or until meatballs are heated through. Add cilantro and salt and pepper to taste. Serve in an attractive bowl with skewers.