

Bacon Honey Bourbon Chicken Meatballs

A sweet and savory blend of mushrooms and ground chicken.
Perfect as an appetizer or in a sandwich!

Meatball Ingredients (Makes about 30)

8 oz White Mushrooms, rinsed and dried
1 lb Ground Chicken
6 Bacon Strips
1 Hot Italian Sausage link, casing removed
3 cloves Garlic, minced
½ tsp Salt
¼ tsp Black Pepper
1 tsp Chili Powder
½ cup Breadcrumbs
¼ cup Fresh Parsley, chopped
3 Fresh Basil Leaves, chopped
½ tsp Dried Thyme

Sauce Ingredients

½ cup Water
1 cup Barbecue Sauce
3 tbs Bourbon
1 tbs Honey
Fresh Parsley, chopped as garnish



Directions

- Preheat oven to 400 degrees. Line a baking sheet with foil and spray with non-stick cooking spray
- Chop and mix mushrooms and bacon in food processor
- Place mushroom/bacon mix, chicken, sausage, salt, pepper, chili powder, garlic, fresh herbs, and breadcrumbs in a bowl and mix until combined
- Form mix into 1" balls, place on baking sheet, and bake for 20 minutes
- Whisk water, barbecue sauce, bourbon, and honey together in a skillet and simmer for 5 minutes on medium heat. Add meatballs to skillet, mix to coat, and simmer on medium-low heat for 15 minutes
- Garnish with parsley and serve

In every package, you receive the highest quality product...fresh mushrooms we are proud to put the Buona name on!