



CARROLL'S
SAUSAGE & COUNTRY STORE



Recipe courtesy of



Carroll's® Cocktail Meatballs

- 1 lb Carroll's Mild Pan Sausage
- ¼ cup Scallions, about 2 large scallions or 4 small, finely chopped
- ¼ cup Cilantro, finely chopped
- 1 Tbsp Fresh Ginger, finely chopped
- 1 Tbsp Fresh Garlic, finely chopped
- 1 ½ tsp Toasted Sesame Oil
- ½ cup Cooked Rice
- ½ Tbsp Soy Sauce
- 1 Tbsp Xiaoxing Cooking Wine or Cooking Sherry
- Black Pepper, about ½ teaspoon
- 2 tsp Canola Oil, for browning
- 1 cup Chinese Southern Belle Sweet Chili Peach sauce (for a sweeter glaze), or Soy Ginger Vidalia sauce
- 1 tsp Corn Starch
- Thinly Sliced Scallion, for garnish
- Toasted Sesame Seeds, for garnish



Stovetop Directions:

Combine first 8 ingredients in a bowl and mix thoroughly to combine. Shape into ¾ ounce – 1 ounce balls, place on a baking sheet, and refrigerate until ready to cook.

Place the cornstarch into a bowl large enough to hold two cups, then whisk 1 tablespoon of Sweet Chili Peach sauce into the cornstarch so there are no lumps. Whisk in the rest of the sauce into the cornstarch mixture, then set aside.

Heat canola oil in a large skillet over medium high heat. Brown meatballs in one layer, or in batches on two sides, about 10 minutes. Add sauce mixture, toss meatballs, and bring to a boil for about 1 minute, then lower to a simmer, cover and cook for another 10 minutes.

Remove the lid and let simmer uncovered for another 5 minutes. Toss again with the thickened sauce. Place on a serving dish and sprinkle with thinly sliced scallion and toasted sesame seeds. Serve hot, with toothpicks if desired.

Slow-Cooker or Multipot Directions:

If using a slow-cooker or multipot, first brown the meatballs in a skillet or with the multipot's sauté function, pour the sauce mixture over the meatballs in the cooking vessel, cover, and set to the slow cook function or low on the slow cooker and cook for 3 hours.

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