



Bruce
JULIAN

BLOODY MARY MEATBALL



Easy & Delicious!

BruceJulianHeritageFoods.com

BRUCE JULIAN BLOODY MARY MEATBALLS

SERVES 6-8

The Sauce

1 jar **Bruce Julian Bloody Mary Mix** (Classic, 32-oz)
6 ounces tomato paste
14 1/2 ounces crushed tomatoes
1/4 cup brown sugar (light or dark)
Bruce Julian Picante Pepper Sauce 3-4 dashes or to taste

Bonnie's Homemade Meatballs

1 1/2 pounds ground beef or turkey
1 1/2 cups Italian breadcrumbs
1 onion, minced
1 egg, beaten
1/2 cup parmesan cheese, grated
1 Tsp. **Bruce Julian Gourmet Seasoning**

In a large bowl, mix meat, seasoning, breadcrumbs, onion, and egg

Roll into balls, place in freezer for 30 minutes, then place on baking sheet lined with parchment paper. Place meatballs in preheated 350° oven for 16 minutes if appetizer sized, 25 minutes if entrée sized, turn once

Frozen Meatballs

1 large bag frozen meatballs
(beef, turkey, pork or vegan).
Sprinkle with 1 Tbsp. **Bruce Julian Gourmet Seasoning**. Place meatballs in preheated 350° oven for 8-10 minutes

The Preparation

In a large saucepan, over a low heat, combine **Bruce Julian Bloody Mary Mix**, tomato paste, crushed tomatoes, and brown sugar. Cook uncovered for 20 minutes. Add baked meatballs and simmer for 10 - 20 minutes. If using a slow cooker, combine last two steps and simmer for an hour.

Serve as an appetizer, in a bowl over pasta, or in a hoagie for tailgating.



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