

Fiesta Meatballs with Ancho Dipping Sauce



Prep Time: 35 minutes

Cook Time: 16 - 18 minutes

Mini meatballs — with a Mexican twist and ANGOSTURA® aromatic bitters — makes a tasty appetizer for entertaining. The meatballs and sauce can be made a day or two ahead. Keep refrigerated and warm up in the microwave just before serving.

INGREDIENTS

Fiesta Meatballs

1-1/4 lb. lean ground beef

1/4 cup dry breadcrumbs

1 Tbsp. ancho chile powder

1/2 tsp. ground cumin

1/2 tsp. oregano

1/2 tsp. salt

1/2 cup finely chopped onion

3 cloves garlic, minced

1 large egg

1 tsp. ANGOSTURA® aromatic bitters or 2 Tbsp. ANGOSTURA® orange bitters

Ancho Dipping Sauce

1 can (8 oz.) plain tomato sauce

1 Tbsp. packed brown sugar

1 tsp. ANGOSTURA® aromatic bitters

1 tsp. red or white wine vinegar

1 tsp. ancho chile powder

1/2 tsp. ground cumin

Makes about 40 meatballs (approx 1" diameter) and 1 cup+ dipping sauce

METHOD

Preheat oven to 400°F. Lightly grease a large sheet tray. Place ground beef in a medium bowl. In a small bowl, stir together breadcrumbs, ancho powder, cumin, oregano and salt. Stir in onion and garlic. Sprinkle over meat in two batches, cutting into meat with the side of a large spoon. Whisk together egg and Angostura® bitters. Drizzle over meat, cutting in with spoon. Form into 1" meatballs and place on sheet tray. Bake 16-18 minutes.

Stir together sauce ingredients and warm up in microwave. Serve with meatballs and toothpicks.

Recipe by Rita Held

Rita Held Kitchen Notes:

- If you make smaller meatballs, decrease the baking time by 2-3 minutes.
- Like it extra spicy? Stir hot sauce or chipotle chile powder into the dipping sauce.

Nutrition for two meatballs dipped in sauce:70 calories, 3.2 g fat (1.3 g sat fat), 28 mg cholesterol, 6.4 g protein, 3.3 g carbohydrate, 58.9 mg sodium, 0.5 g fiber