



TEX-MEX MEATBALL APPETIZERS

- 2 lbs lean ground beef
 - 1 egg
 - 1/3 cup frozen petite sweet corn, thawed
 - 1 can (4 oz) fire-roasted diced green chiles, drained
 - 1/3 cup cornmeal or masa harina
 - 2 Tbsp **TSG Homestyle Meatball Seasoning Blend**
 - 1 Tbsp **TSG Outrageously Garlic**
 - 2 tsp chili powder
 - 1/2 tsp ground cumin
- TSG Black Bean & Corn Salsa**

1. Preheat oven to 350°F. Lightly grease a large sheet pan. Place meat in a large bowl.
2. Beat egg lightly in a medium bowl. Stir in thawed corn and drained chiles.
3. In a small bowl, stir together cornmeal, TSG Meatball Seasoning, TSG Garlic, chili powder and cumin.
4. Sprinkle cornmeal mixture and egg mixture over meat in 3-4 batches, mixing after each addition.
5. Form into small 3/4" meatballs. Place on greased sheet pan. Bake 20 minutes or until internal temperature is 140°F.
6. Transfer warm meatballs to a serving bowl. Pour TSG Salsa into a small bowl and use as a dip with toothpicks.

Makes about 45 appetizer meatballs (3/4" diameter)

APPETIZER