



## **Dr Pepper Meatballs**

Serve as an appetizer or main course

- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1/2 teaspoon paprika
- 1 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1 pound ground chuck or beef
- 1/2 cup Panko breadcrumbs
- 1 egg
- 1 teaspoon sriracha hot chili sauce

## **Dr Pepper Sauce**

- 1 cup ketchup
- 2 Tablespoons tomato salsa
- 1/2 Tablespoon Worcestershire sauce
- 1/2 teaspoon onion powder
- 1/2 to 1 Tablespoon sriracha hot chili sauce or as desired
- 1 (12 fl oz.) can regular Dr. Pepper Soda
- Salt; black ground pepper to taste

## **Cook Meatballs**

- 1 Tablespoon olive oil
- Chopped fresh parsley as desired

**Prepare Meatballs:** In a small bowl, stir together garlic powder, onion powder, and paprika, salt, and black pepper. In a large bowl, mix together beef, breadcrumbs, egg, sriracha sauce, and combined seasonings. Mix until combined. Form into small 24 ping pong sized meatballs. Set aside.

In another large bowl, combine ketchup, salsa, Worcestershire sauce, onion powder, and sriracha sauce. Add Dr Pepper Soda. Season with salt and black pepper, if desired. Set aside.

**Cook Meatballs:** Heat large skillet; lightly add oil. Place meatballs in pan; over medium high heat, brown on all sides.

Remove excess oil from skillet; add the sauce and meatballs to the skillet; bring to boil; reduce heat to low. Baste meatballs occasionally with sauce. Cook about 8 to 10 minutes and sauce is reduced by half.

**Serve Meatballs Warm as an Appetizer,** glazed with sauce; garnish by sprinkling with chopped parsley as desired. Serves: 24 meatballs

**To Prepare as a Main Course:** Double the sauce ingredients. We served this with sautéed onions and mushrooms and also prepared spaghetti squash, which was served with the additional sauce.

**For Suggestions to Prepare Spaghetti Squash See:**

<http://www.gloriagoodtaste.com/wp-content/uploads/2014/06/Saucy-Salmon-Meatballs-with-Spaghetti-Squash.pdf>

**To Sauté Onions and Mushrooms:** In medium frying pan, warm 2 tablespoons of olive oil over medium heat. Add the sliced **onions; season with salt and black pepper;** sauté for 8 minutes, or until they're soft and starting to brown. Add **mushrooms;** cook until tender, about 3 minutes.

**For More Information on Original Recipe: See:.**

<http://www.delish.com/cooking/recipe-ideas/recipes/a55775/dr-pepper-meatballs-recipe/>

**About the Recipe:** In this inspired recipe, we added sriracha chili sauce for a spicy flavored meatball and sauce. The recipe is great for serving as an appetizer or even as a main course. The sauce could also be used with shredded pork or chicken for delicious sandwiches.